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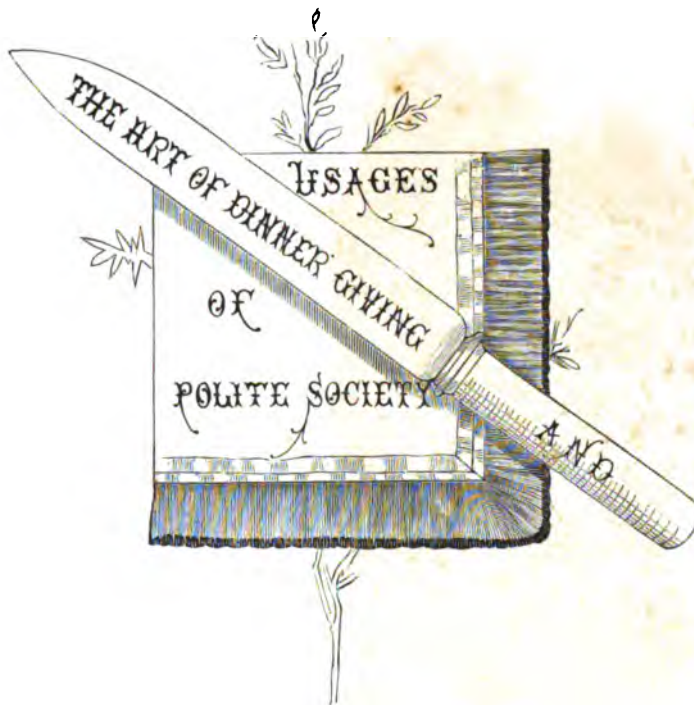
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"Meat is much, but manners is more."—

PROV.



'Knights,
To say you are welcome, were superfluous,
To place upon the volume of your deeds,
As in a title-page, your worth in arms,
Were more than you expect, or more than's fit,
Since every worth in shew commends itself.
Prepare for mirth, for mirth becomes a feast :
You are my guests.'—

SHAKSPEARE.

By Mr. GEORGE D. CARROLL,
Of Messrs. DEMPSEY & CARROLL, the Art Stationers of America,
46 E. 14TH ST., UNION SQUARE (SOUTH), BET. B'WAY & UNIVERSITY PLACE,
STORE OF THE MERIDEN BRITANNIA COMPANY.

Adelphiis *delphinus*

Preface.

"Where is the Man that can Live without Dining!"

We may live without poetry, music and art;
We may live without conscience and live without heart;
We may live without friends, we may live without books,
But civilized man cannot live without cooks.

We may live without books—what is knowledge but grieving?
We may live without hope—what is hope but deceiving?
We may live without love—what is passion but pining?
But where is the man that can live without dining?

—Owen Meredith (Lord Lytton.)

TO OUR PATRONS:

Our first duty and pleasure, is to thank our friends and patrons for their kind favors, which are evidenced in the pages of this volume. Here are mementos of Feasts fit for the Gods—Banquets given in honor of great men and grand occasions—Dinners which were feasts for the mind, as well as the body—Dinners where guests, combining intelligence and wealth, were never equalled—Dinners unequalled in the art of cookery and elegance of service.

THE MENUS.

The *menus* (or bills of fare) of the dinners reported in this volume *were executed by us*, and have been pronounced the richest and most elegant ever seen (*specimens of which we have on exhibition*), costing from \$1 to \$25 each, painted by hand on satin and silk, decorated after special designs—by artists. Dinner cards and *menus* are a specialty with us. Having our printing presses and artists on our premises, we can execute orders at the shortest notice.

WHAT YOU WILL FIND HERE.

Here will be found the French and English of the different courses—The correct wines, how and when to serve them—The inviting of guests—How to preside as host and hostess—As a guest, when to arrive—How to enter the dining-room—When to leave, and the various matters of dinner etiquette.

HOW WE CAME TO PUBLISH THIS VOLUME.

Desirous of being able to answer inquiries as to what was correct relating to dinner giving, we sought information, by reading publications from which we expected to receive what we were in quest of; but finding so little, we determined to have a book of our own. Having the nucleus in the most remarkable *menus* ever printed, we took them as a basis, and, with the information obtained by us from dinner givers—hence this publication—which we know contains more information as to the ART OF DINNER GIVING, than can be obtained from all of the books ever published.

With thanks and courtesy,

DEMPSEY & CARROLL.

OUR PUBLICATIONS!

The Art of Correspondence and Wedding Etiquette,
the advance volumes of our series of publications, having met with such *grand receptions*,
we here thank our patrons, expressing the fact that they are the parties to whom the public
is indebted, through us, for their issue.

Wedding Etiquette and Manners of Polite Society,

Price, Cloth, \$1.50

The Art of Correspondence and Manners of Polite Society,

Price, Cloth, \$2.00

The Art of Dinner Giving and Manners of Polite Society,

Price, \$1.50

FOR SALE ONLY BY
MESSRS. DEMPSEY & CARROLL.

ENTERED ACCORDING TO THE ACT OF CONGRESS,


1880.

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Menus and Dinner Cards.

 OUR wealth and refinement, individual and national, our general elegance and requirements as a people, are far in advance of all other countries. Our dining-rooms, both public and private table appointments, both for use and ornamentation, and excellence in the culinary art, was never excelled, if equaled. *A branch of our business*, to which we pay particular attention, is that of furnishing of *Artistic hand-painted menus and dinner cards*. We employ artists of culture and merit; and, as an evidence of our success with the public, we refer with pleasure to the *menus* (executed by us) printed in this book—*of the most elegant dinners ever given in this city*.

We are the only house *in this city* who, upon their own premises, execute the work entire, designing, embellishing and printing. At dinners of any size as to numbers, *menus* are used, and name cards are laid at each guest's plate. These dinner cards are kept by the guests as a souvenir, and are often very elaborate, costing from \$5 to \$50 per dozen.

To those who have not visited our establishment, we extend an invitation, which incurs no obligation to purchase. Our goods are excellent in every particular, and sold at very low prices.

Courteously,

DEMPSEY & CARROLL.

Directing a Dinner.

A GRAND dinner cannot be managed to the entire satisfaction of host and guests, unless it is under the management of professionals, whose trade and business is the supplying of every necessity; they having trained waiters—table service, with full knowledge of the quantity and requirements, in accordance with the entertainer's wishes. By the employment of professionals, the hostess is relieved of a mountain of care, work, and anxiety; the caterer must, for his business reputation, furnish all things in order; if he is not equal to the occasion, the hostess, in her disgust, gives him the benefit of mistakes, and the guests remember the caterer's name. The fashion is increasing of giving large dinner parties outside of your own house—then all trouble is at an end. The host and hostess are, only in name, enjoying the feast the same as their invited guests.

The style of olden times, when the table fairly groaned with the abundance of food, has changed. Now the table is decorated with flowers, pyramids, pieces emblematical of the honored guest, and *elaborate menus*, on which are painted the different guests' names, being retained as mementos of the feasts. The different courses are served at the regular intervals by the servants—guests selecting the dishes which best please their palates. At the dinner given to the Hon. Cyrus W. Field, at the Union League Club, a salmon over four feet long, elaborately decorated, was exhibited to the guests by being carried around the dining-room in charge of four waiters, who returned it to the side room, from which it was served to the guests. Select music is an indispensable necessity to a fine dinner, music being interspersed between speeches, toasts, etc.

Famous Feasts and Banquets.

Dinner giving in the days of the Cæsars, B.C. 75, down to the present time, 1890.

DYSPEPTICS and *alarmists* cry the extravagance of this age in dinner giving and entertaining. The decay of Rome and the Cæsars are pointed out as frightful examples, by the dyspeptics, who rob history of the facts, that wars destroyed the Roman empire, reducing its citizens to poverty.

The Roman *bon vivant*, supping on the brains of peacocks and pheasants, the tongues of nightingales and the roes of the most delicate fishes, swallowing in value thousands of pounds at a meal, evidences the extravagance of that period ; and we need only multiply the individual expense by the number of guests, to form an estimate of the cost of a grand dinner in the days of the Cæsars.

A supper at the Apollo meant \$10,000 thrown to the purveyors ; and the emperors were certainly the most reckless in the profligacies of the table.

We have brought together facts of history from the Cæsars, B.C. 75, down to the present time, presenting some of the most remarkable feasts ever given, costing fabulous sums of gold :

A. D. 12.—\$400,000 was expended by *Caligula* on a single supper.

A. D. 37.—\$150,000 was spent by Nero for a single dish.

A. D. 69.—\$35,000,000 was squandered by *Vitellius* in seven months, chiefly on his table.

A. D. 218.—\$100,000 was spent by *Heliogabalus* on one supper.

A. D. 1650.—180,000 francs was spent by *Conde* on one supper.

A. D. 1789.—\$250 000 was spent by Prince Radzwill for an entertainment.

A. D. 1791.—200,000 roubles was spent by Prince Potemkin for an entertainment.

A.D. 95.—\$25,000 was spent for a single dish made of the tongues of the costliest singing-birds.

With the reign of Julius Caesar, the Roman dictator, from B.C. 69, to B.C. 44, began the epoch of strange gluttony—notable in history and the orgies of Tiberius—Clodius—Vedius Polleo. These men spent their lives in a round of monstrous debaucheries. The day and night, we are assured, were not long enough for their revels.

B.C. 75 to B.C. 44.

Tiberius spent two days and a night at the festive board. The magnificence of the emperors were imitated, if not equaled, by citizens like *Æsop*, the actor, and his son *Clodius*. *Vedius Polleo* fattened his lampreys on the flesh of murdered slaves. These were also princely days for actors. *Æsop*, the comedian, must have had a solid fortune; the great actor *Roscius* made \$250,000 a year by his profession.

Wealth of Seneca the Philosopher, Born B.C. 10.

Seneca, the philosopher, was tutor to Nero, A.D. 37. The Roman emperor *Juvenal*, speaks of "the gardens of the wealthy *Seneca*," who possessed, besides these gardens and country villas, a superb palace in Rome, sumptuously furnished, containing five hundred cedar tables, with feet of ivory and of exquisite workmanship. His hard cash amounted to 300,000 sesterlia, or \$12,109,350 of our money, accumulated in four years.

A.D. 40 to A.D. 95.

Nero sat at table from midday to midnight: he ate a dish that cost \$150,000, and drank a bumper still more precious. *Caligula* spent \$400,000 on a single supper. *Vitellius* ceased eating only while he slept; he was most extravagant in his daily fare: he squandered \$35,000,000 chiefly on his table in seven months. At an entertainment given to *Vitellius* by his brother, 2,000 of the rarest fish and 7,000 of the most curious birds were served up. *Domitian* ate out of his hands to stay his stomach, in the intervals of regular repasts. \$25,000 was spent on a single dish, made of the tongues of the costliest singing-birds.

A.D. 161 to A.D. 169.

Verus was the first to increase the number of guests from nine to twelve, and prolonged his suppers throughout the night. *Comodus* ate even in the bath.

A.D. 218.

Heliogabalus was the most elaborate of entertainers: he spent \$100,000 on one supper.

Having noticed a few of the famous entertainments of the Cæsars' times at the commencement of the Christian era, we pass over a period of 1,000 years, with evidences of the same prodigality and liberality, during the intervening period of A.D. 218 to 1476.

1476 to 1850.

BANQUETS OF BOUNDLESS LUXURY.

It is an erroneous idea that, in costliness and luxury, the feasts and banquets and the general style of living of the ancient Romans have never been excelled in modern times.

A.D. 1476.

A MAGNIFICENT BANQUET

Benedetto Salutati, of Florence, gave on February 16, 1476, in Naples, a magnificent banquet to the sons of the Neapolitan King Ferante. As a preliminary course, little gilded cakes of pine kernels, and small majolica bowls, with some kind of a fancy preparation of milk. Then eight silver platters, with gelatine of capon's breast, ornamented with heraldic devices, the dish for the most distinguished guest, the Duke of Calabria, having a fountain in the middle showering a spray of orange blossom water. The first part of the meal consisted of twelve courses of meats, including venison, veal, ham, pheasants, partridges, capons, chickens, blanc-mange; at the close a great silver dish was placed before the Duke, and, when the cover was raised, a flock of birds flew up. On two enormous platters stood two peacocks, apparently alive, and with tails

spread; in their beaks they held burning perfumed essence, and on their breasts were silken ribbons, with the duke's arms. The second division consisted of nine courses of various sweet dishes, tarts, marzipan, and light ornamental cakes, with hippokras, a kind of spiced wine. There were fifteen kinds of wine, mostly native Italian and Sicilian. At the close of the meal the guests washed their hands in perfumed water, and, after the removal of the cloth, a mound of green twigs with costly essences was placed on the table, the perfume of which filled the room. During and after the meal there was music and a pantomime. After an hour's pause there was a dessert of confectionery, served in dishes of silver, with ornamented covers of sugar and wax.

A.D. 1500.

According to Montaigne, when the Dey of Turin visited Charles V. in Naples, the dishes were so filled with costly sweet-smelling spices that a peacock and two pheasants were so prepared that they cost 100 ducats, and, when they were carved, not only the dining-hall, but all the rooms of the palace, and even the houses in the neighborhood, were filled with a delightful perfume, which remained for some time. Fine perfumes played a great *role* in the cookery of those days. At that time Italy was the foremost country in Europe in the art of cookery, as well as in all other arts.

A.D. 1650.

Under *Louis XIV.* France gained the first place in this respect. At a festival given by Condé to the King at Chantilly, which cost 180,000 francs, there were a few trifling imperfections, and in consequence the cook, the great *Vatel*, committed suicide.

A.D. 1775.

The French Revolution had little effect on table luxury. Danton gave banquets that cost 400 francs a plate.

A.D. 1789 to 1818.

\$250,000 ENTERTAINMENT.—4,000 INVITATIONS

In the eighteenth century the Polish nobility gave banquets of barbaric splendor. Perhaps the most famous of these was that given by *Prince Radzwill* in 1789, under Stanislaw August, in Warsaw. Four thousand invitations were issued. In the hall where the king sat all the service was of gold; in the three great adjacent halls, which were thrown into one, was an endless table heaped with silver of the finest Augsburg filagree work, and the tapestry and the livery of the servants were correspondingly splendid. The feast began with oysters brought from Hamburg in a wagon; several hundred plates of them were emptied. The cost of the entertainment was estimated at \$250,000.

A.D. 1791.

A FESTIVAL COSTING 200,000 ROUBLES.

The banquets given by *Prince Potemkin* in St. Petersburg were among the most extravagant ever known. At a festival given by him in honor of the Princess Catherine on April 1, 1791, 16,000 pounds of wax were bought in St. Petersburg for the illumination, and, in addition, 70,000 roubles' worth was brought from Moscow. The Winter garden, which was six times as large as that in the Imperial palace, had artificial turf, paths strewn with gravel, numerous fruit trees, partially hung with real and partially with glass fruit, garlands of jasmine, grottos resplendent with mirrors, fountain of lavender water, an obelisk incrustured with crystals and gems, and a great variety of other adornments. About 3,000 guests were invited. The ballet masters, La Pica and Cauziani, received 5,000 and 6,000 roubles respectively. The entire cost of the affair was estimated at 200,000 roubles, but that figure is regarded as too low.

At the balls given by Potemkin, there was always served a fish soup that cost 1,000 roubles, in a silver vessel weighing 300 pounds.

A.D. 1818.

Louis XVIII. was not surpassed by many, so far as eating went. Between the courses he used to be exclusively supplied with a dish of little pork-cutlets dressed in a peculiar manner, which he ate, just as an appetizer, with his fingers, the end-bone being scraped quite clean. A Mr. Rogerson, about the same period, ruined himself by extravagant gluttony of the most elaborate kind, and committed suicide, being the most extreme case on record in modern times.

Lord Saye and Sele, Lord Sefton's contemporary, out-Seftoned Sefton. Sea and land were searched to gratify the palate of this nineteenth century Vitellius. On one occasion an omelet composed entirely of the eggs of the golden pheasant was served at one of his breakfasts. He had, indeed, an amazing stomach and head. A new servant came to him for orders just as he was going out to dinner, and was astonished at being told : " Place two bottles of sherry by my bedside and call me the day after to-morrow."

A.D. 1879 and 1880.

Dinners, unequaled in the time of the Cæsars or later days, will be found exemplified by the *menus* in this book, which presents a collection of the choicest, rarest, and most novel *menus* ever published, being dinners given by the wealthiest citizens to America's most worthy personages—at the *Union League Club*—*The Lotus Club*—*The Gilsey House*—*Delmonico's*—and the residences of our millionaires. The *menus* were works of art, varying in cost from \$2.00 to \$10.00 each, hand-painted on satin, silk, and ivory board—from the establishment of Messrs. Dempsey & Carroll, the Art Stationers, who make a specialty of excellence in dinner cards and *menus*—having always on hand the largest stock to be found in New York city.

The Culinary Art.

Vatel, the great Cook—of 1650.

ACCORDING to Mme. de Sévigné, Vatel was a man so pre-eminently gifted that he could have borne all the cares of a State. At a festival given to the King Louis XIV., there were a few trifling imperfections. Vatel could not bear the disgrace he fancied to be in store for him ; therefore he stabbed himself. He was the first of the great French cooks whose names are recorded in history, an honor which was accorded to none in the days of Imperial Rome, although the names of many gladiators and circus performers are thus handed down.

Grimrod de la Reyniere, Jr., 1783.

In 1783 all Paris talked about a supper given to twenty-two persons by the great gastronomist, Grimrod de la Reynière, Jr. Of the nine courses, each consisted of only one kind of meat, which, however, was prepared in twenty-two different ways.

Culinary Art in France, 14th and 15th Centuries.

In France the culinary art was well developed in the fourteenth century, and it had made great advance in the fifteenth. Sweet-meats were the chief delicacies in those days, and the great attraction of a feast was a peacock, pheasant or swan in skin and feathers, and with gilded beak. Peacocks, which were always brought on amid a flourish of trumpets and the hand-clappings of the guests, were the favorite fowl until the sixteenth or seventeenth century, when they were gradually crowded out by the turkeys and pheasants. It is said that the art reached its culmination under Louis XVI., 1650.

14th Century in England.

In England, at the end of the fourteenth century, the ordinary meal of a man of good standing consisted of three courses, of

seven, five or six dishes respectively ; on festive occasions the number of dishes was increased to eleven, nine and twelve.

Early Middle Ages.

In the early middle ages there was great splendor of living in the realm of the caliphs. The son of Gabryl, the body physician of Haroun-al-Raschid, took his meals in summer in a room cooled by snow, in winter in a greenhouse, and among his dishes were roasted fowl that had been fed on almonds and pomegranate juice. In mediæval Europe the cloisters were the centres of luxurious living.

Chefs of the Cuisine—A.D. 50.

The art of cookery was the most popular science of old Rome. The emperors were among its most diligent students, and took rank among its most successful practitioners. Heliogabalus, Vitellius, Caracalla, fairly earned their notoriety not only as gourmands, but as liberal protectors of that peculiar talent which consists in the extension of human enjoyment by the discovery of fresh incentives to the appetite. The literature of the stewpan, as may be supposed, was in profitable accord with the ruling taste. Tiberius bestowed a competence upon the wit who wrote a dialogue between the mushroom, the oyster, the thrush, and the becafico. This would have been the golden age of professional cookery, but that the expert was generally a slave. A cook, cried the contemporary satirists, is as costly as a triumph, and a fish is as dear as a cook. A slave knowing his business was valued at \$4,000.

A.D. 1880.

Chefs of the Cuisine of the various club-houses in New York city receive salaries ranging from \$2,000 to \$5,000 per year. It requires years of study, besides a peculiar adaptation, to become an expert. A hotel proprietor informs us that to master his business, he commenced as waiter, then as assistant cook, serving his time in the kitchens of French, Russian, German, European and American hotels. That the *par excellence* of chefs of the cuisine are in this city, we refer to the various menus, which were printed and decorated by us, and are published in this book.

Banquet Halls and Table Decorations.

Roman Banqueting Halls, A.D. 50.

THE accessories of the Roman dinner were on a par with the luxurious character of the dishes. In the palace of Nero, called "Domus Aurea," there were banqueting-halls ceiled with ivory, which turned on swivels, and thus presented a succession of pictures. Pipes carried through the ceiling showered flowers and perfumes on the guests. The grandest of these *salles à manger* was in shape a great hollow globe, provided with machinery which produced an imitation of the celestial motions and the procession of the seasons. The dining-rooms of Heliogabalus, like those of the other emperors, were upholstered and furnished with the most lavish profusion of gold, silver, precious stones, and precious stuffs. The dinner-beds on which the guests reclined were massively wrought of the rare metals, and covered, like the floor, with carpets of gold; the tables and the service were of like material and splendor. Cedar or ivory, incrustated with jewels and gold, was, to be accurate, the usual composition of the Roman tables. Cicero gave forty thousand dollars for a table, but this piece of household plenishing was cheap compared with the large prices chronicled. The table-tops, like the ceiling, were often movable, but with less serious consequences to the guests; for we are told that sometimes such a deluge of violets, roses, and other blooms were rained on the company, that many guests were overwhelmed and suffocated under the fragrant down-pour. This was not the only malignant humor of the imperial host. It was not till the time of the emperors that table-cloths were used. Above the table a canopy was erected, to keep the guests from being incommoded with dust; this, it may be presumed, was when the apartment was open to the sky. Before the guests placed them-

selves at table they carefully removed their shoes, and left them at the foot of the couch, in order that the rich stuff with which it was covered should not be injured. The guests having taken their places Asiatic fashion, *bills of fare* were distributed among them, and a drinking-cup was placed before each. For a long time after the Augustan era each guest brought his own napkin, a slave bringing it and fetching it away at the finish of the feast; but not empty, the usage being to load it with remnants of the banquet. It was common, in the middle of the banquet, to send something to a wife, relative, neighbor, or friend.

French Table Decorations, A.D. 1650.

In table decoration the fashions in France have varied greatly. At one time tables were ornamented with elaborate imitations of flower-beds, formed by arrangements of cut flowers on wet clay; then came representations of architecture, groups of statuary and landscapes. A man named Canade invented an artificial frost, which gradually melted in the warmth of the room, so that the guests saw the river thaw, the trees become green, the flowers bloom; in short, the turning of Winter into Spring. Under Louis XIV., so-called *sableurs* executed Persian carpet patterns and other pictures with marvelous rapidity out of colored sand, marble, glass, or sugar dust, just before the entrance of the guests, and the designs were destroyed by a breath or drop of water.

New York City, 1880.

DINING SUMPTUOUSLY.

One of the most elaborate dinners ever given in New York was tendered to Mr. Cyrus W. Field by about eighty gentlemen friends. The occasion was Mr. Field's departure on his tour around the world. The banquet took place in the theatre of the Union League Club, which was richly and appropriately decorated. The stage was entirely concealed by an arbor of evergreens and exotic plants, while the walls on either hand were gracefully adorned with grouped standards and bannerets bearing the coats of arms of various old New York families. The tables, with covers for eighty guests, were arranged four square about the sides of the room, seats being reserved for Mr. Field and the more distinguished

participants at the table immediately fronting the stage. In the centre of the room was a rich centre-piece consisting of a bust of Mr. Field, life size, flanked by exotic plants, and other ornaments. Among other pieces in sugar were a map of the world, encircled by a belt of cable, and surmounted by a vignette of Mr. Field, flanked by statuettes of Washington and Liberty, a locomotive and railway car, on a railway track of the same material, and a mammoth four-masted White Star steam-ship, four feet long, with masts, yards, smoke-stacks, and small boats complete. There were also pyramids of sugar, and several other elaborate designs in confectionery, the whole the work of the club's chief steward, M. Vincent Camovito.

The dinner, which was prepared under the superintendence of Paul Angot, the veteran *chef* of the Union League Club, was most elaborate, embracing 35 dishes and a dozen kinds of wine—Haut Barsac, Romano, Marcobrunner, Mouton Rothschild, Roederer *carte blanche*, Pommery *sec*, Côte Rotié, Madeiras, and other brands. The company sat down to the table at 7.30 o'clock, and at midnight the repast was not yet concluded. An orchestra discoursed airs from various operas during the evening. By the side of each guest was placed a *menu of surprising elegance and richness*, which, for elaborateness and costliness, has seldom, if ever been excelled, or equaled, in New York. The souvenir was composed of two heavy slabs of papier-mâché—front and back bordered with a rich satin, each side being in different colors, with golden border: the frontispiece, in gold, representing a map of the world—both continents—surrounded by a chain of the Atlantic cable, and surmounted by a vignette of Mr. Field, flanked by branches of green palm. The whole was capped by the legend, "Bon Voyage: 1858-1866." At the bottom of the frontispiece was a profile of the Atlantic ocean, with a four-masted steam-ship making her way from one side to the other. The interior of the card-board contained the bill of fare, and on the back the names of the subscribers to the dinner.

THE MENUS were executed by Messrs. Dempsey & Carroll, the Art Stationers, from whose establishment nearly all of the novel and elegant menus of last winter's dinners were obtained.

Queen Victoria and Royal Dinner Giving.

WE give the ceremonies connected with the giving of a State Dinner, by Queen Victoria.

Form of invitation :

“The Lord Steward is commanded by the Queen to invite General U. S. Grant to dinner on Wednesday, the fifteenth, at eight o'clock.”

FULL DRESS.

The guests assemble in the drawing-room, and there await Her Majesty's entrance, which is made without announcement ; the guests arrange themselves into the form of a crescent to receive her. She is usually accompanied by her daughter, and shakes hands with the ladies only. When the guest of the day is not of Royal Blood, the arrangement of precedence is privately arranged—the guest sits on Her Majesty's right hand, and the Royal family on the left. There are three servants to six guests—one to pass the food to the guests, one to take away the empty dishes, and one to go for the food. Her Majesty eats at a state dinner without any gloves, and when the dinner is finished the Queen leaves the room first. At a royal dinner all of the guests are assembled in the drawing-room, to receive Her Majesty, while at a private dinner the hostess is in her drawing-room, to receive her guests. The precedence at private dinners in England is as follows : Foreign Ambassadors take precedence of the English Nobles ; Archbishops rank with Dukes ; Bishops with Earls ; Foreign Counts and Barons take no precedence, but rank with English Baronets, or great landed proprietors ; and in untitled precedence, an Earl's grandson, or near relatives of the aristocracy, precede the Esquires or Country

gentlemen ; next come Wives of Country gentlemen of no profession ; then Barristers' Wives, Naval Officers and their Wives, then Military Men and their Wives. Physicians are ranked in the royal household as next to Knights.

As a matter of information and curiosity in connection with precedence of titled personages and others, we furnish, from Her Majesty's authorized book—through the Lord Chamberlain General, Marquis of Hertford, as follows :

FOREIGN MINISTERS AT THIS COURT IN ORDER OF THEIR
PRECEDENCE IN EACH CLASS.

February, 1877.

AMBASSADORS.

1. *Turkey*—Musurus Pacha.
2. *Austria*—Count de Beust.
3. *Germany*—Count Munster.
4. *Russia*—Count Schouvaloff.
5. *France*—Marquis d'Harcourt.
6. *Italy*—Lieut.-General Marquis de Val Dora.

MINISTERS.

7. *Nicaragua*—Mons. Marcolita.
8. *Denmark*—Lieut.-General de Bulow.
9. *Chili*—Don A. Blest Gana.
10. *Peru*—Senor don Pedro Galvez.
11. *Netherlands*—Count Charles de Bylandt.
12. *Gautemala*—General Negrete.
13. *Belgium*—Baron H. Solvyns.
14. *Persia*—Prince Malcolm Khan.
15. *Brazil*—Baron de Penedo.
16. *Columbia*—Senor F. Zapata.
17. *Japan*—Wooyeno Kagenori.
18. *Spain*—Marquis de C. Laighsid.
19. *Argentine*—Senor Don D. de Alvear.
20. *Bolivia*—Dr. Quijarro.

21. *Salvador*—Senor Don J. F. Medina.
22. *United States*—Hon. Edwards Pierrepont.
23. *China*—Kno Sung Tao and Lin Lihung.
24. *Equator*—Gen'l Salazar.
25. *Venezuela*—M. José M. Rozas.

CHARGE D'AFFAIRES.

26. *Hayti*—M. C. S. Villevalaix.
27. *Greece*.—M. J. Germadius.
28. *Sweden* }
 & } Count Steenbock.
29. *Norway* }
30. *Portugal*—Mons. E. T. de Sampayo.

The United States ranking No. 22 in 30 representations.

QUEEN VICTORIA'S CABINET

Is composed of.....	12
Other Officers of State.....	7
Royal and Household Members, Lords, Viscounts, Lieut.- Genls., Hons. and Ladies.....	188
Total number.....	207

belonging to the Queen's Cabinet and Household.

Use of Knife and Fork.

“**W**ERE better for trencherman to wipe his wittel on a manchet of bread than on his doublet ; 'twere more tidy and comely. Goodly breeding belongeth to a gentleman. 'Tis more like Flamand boor than aught else to sully napkin with grease of knife. Bethink ye of manners, my Lord.” This, from an old play of about 1615, shows that the knife and fork question must have agitated the world at an early date. “They behaved strangely and in an indecorous manner,” writes a French chronicler, describing the habits of the Russians, at Versailles, half a century later. “Their knives they wiped on their beards, and it was most distasteful ; they were not *gens de bonne compagnie*. Their garments were greasy, and they smelt ill-flavored.” Of course nobody nowadays would think of cleaning his knife in the primitive manner, though at a hotel or restaurant it might be perfectly legitimate to give a dingy spoon, knife, or fork, a little friction on the napkin.

How the knife or fork is to be used, or what is to be done with them when the plate is passed to be replenished ? We think the question divides itself into two distinct phases. If there is a servant, the knife and fork may be left on the plate. It is then the duty of the attendant who carries the plate to the place of replenishment to take care of the knife and fork, putting them on one side of the plate, so as to be out of the way of the new supply of food. But this leaving of the knife and fork is quite optional. To cross, however, the knife with the fork, is to give extra trouble. If, however, there is no one in attendance, it is wisest to retain the knife and fork, and here the individual knife-rests are most serviceable, an article for dinner service considered indispensable by English dinner givers. (The Meriden Britannia Company have them on sale.)

It might as well be said here of the marked improvement generally as to the use of the knife, it is not now as universally sheathed in a man's or woman's mouth, as if they were sword-swallowers. Thirty years ago, in France, the use of the knife at dinner was almost tabooed. The custom was to divide the food with the fork, rather an awkward custom, as forks have generally no cutting edge, and to aid the act of conveying food to the mouth on the fork, by means of a bit of bread. Long habit makes people amazingly clever about this kind of thing. To eat with gloves on is female snobbery. Young women who go out to parties may be lavish of gloves, and may be indifferent to smearing them with lobster salad, or to have the first finger and thumb darkened where the spoon touches them. But nothing is prettier than the freshness of a woman's hand, and the best fitting glove is, after all, but an awkward thing. Gloved hands that feed, to keep up the whole dignity of the thing, should find mouths which were hidden behind veils.

Social Elegance.

NEVER in the history of this Republic has wealth been able to procure such an infinite variety of matter to please the eye, adorn the person, and tickle the palate as now. The newly-rich man, who could have spread his table in 1866 as a rich man can spread his in 1880, would have so far outshone all his comrades that they would have been ready to die with envy. The devices now employed for the display of wealth were utterly unknown ten years ago. "The newest thing" in what we may call social art sets the town agog only for a day. To-morrow brings a fresher and more costly invention to spur the jaded fancy. The trades that live on the extravagant whims and the vanity of men and women thrive apace. Professional caterers say that there never has been a season in New York in which so many costly dinners and similar entertainments have taken place as that of last winter. The customary old-fashioned dinner-party has given place to what is called a *fête*. The guests sit down to a table which is an elaborate work of art. The decorations and service are brought together from the four quarters of the globe; and, above all, they must be different from anything ever seen or heard of before. There is a limit to eating and drinking, as well as to the variety of the provision. Every social dinner-out knows the everlasting and invariable recurrence of oysters, soup, fish, roast, entrées, sorbet, and game. The changes are rung on these courses with needless multiplication from December to Easter, with scarcely a pause for the pretended feasts of Lent. But lack of novelty in the *menu* is made up by the prodigality and gorgeousness of table adornments. The *menu* is *painted on satin*, and each guest is provided with a souvenir of the festivity which takes the shape of a work of decorative art.

Ladies' lunch parties, or *dejeuners*, as they are delicately called, are made to outvie the heavier feasts of mere men, for the loveliest of God's creation refuses to be distanced in any possible extravagance. Children's parties are quite as sumptuous as those of the grown people.

Inviting Guests.

WE ask people to dine with us because we like them for certain inherent qualities. If our circle of friends be large we must be acquainted with many who differ extremely in all their social characteristics, to say nothing of their pursuits, sympathies, and occupations ; and it is, therefore, by a judicious admixture of the guests that we bring about a successful party.

A bad habit prevails among inexperienced dinner-givers of inviting to their own house precisely the same company whom they have met, only a week or two previously, at the house of a common friend. If the first party was a great success, the second is the more likely to be a failure, although it was that very success which induced the repetition. The common friends so assembled, however fond they may be of each other, can hardly carry on the brilliant or attractive tone of conversation of the first to the second edition, especially when, as is frequently the case, there has been not more than a week or fortnight's interval. It is not sufficient merely to change the rooms and the positions of the host and hostess ; some new elements are needed to season the talk, and to bring in some fresh ideas.

This is no evidence of disregard or unfriendliness ; it is only the natural craving for fresh whetstones for the tongue, and I must not be misunderstood to mean that it is a desire to meet strangers simply for the sake of a change. Of course I am assuming if we do meet any one, to whom we are only partially or not all known, there will be something in them which will accord pleasantly with ourselves. This again brings me to another bad habit apt to prevail when the housewife says, " Whom shall we ask ? " viz., the habit of gathering " round the table " at one time people of precisely the same profession. It is not well, if you desire the company

of your friend *Benjamin Splints*, the eminent surgeon, and his wife, to have none but doctors to meet them ; they are the last people, probably, he wishes to sit down with for social purposes. The conversation will immediately turn upon what is vulgarly termed "shop," and you will be lucky if your table does not assume rather the character of a dissecting than a dining one.

That "two of a trade never agree" is a maxim which, with a little modification, the housewife should constantly bear in mind when debating whom she will ask to her hospitable table. I say with a little modification, because I don't wish it to be supposed it is entirely undesirable to bring "the two" together.

You may bring all your friends to know each other by turns, to become gradually intimate with each other, and even to like each other by these means. Instead of a clash of conflicting interests and opinions, you will induce a concurrence of friendly feelings, and you will turn up those sides of their characters which will best harmonize the one with the other.

Dinner Invitations.

FORMS FOR

INVITATIONS to dinner, are given in the name of both host and hostess, printed from engraved plates upon note sheets or square cards.

Form—

Mr. & Mrs. Auguste Washington

request the pleasure of

.....company

at Dinner on.....

..... 1880, ato'clock.

750 Fifth Avenue.

Monograms.—Crests or coats of arms in bronze, are stamped in the centre of the sheets or cards.

The invitations, with the blank lines filled in, would read—

Mr. & Mrs. Auguste Washington

request the pleasure of

Mr. & Mrs. Charles Seabright's company

at Dinner, on Wednesday evening,

December 12th, 1880, at six o'clock.

750 Fifth Avenue.

Dinners given in honor of special or noted persons, are in form—

Mr. & Mrs. Auguste Washington.
Request the pleasure of
Mr. and Mrs. Charles Seabright's company
at Dinner on Monday Evening,
March Thirteenth, at eight o'clock,
to meet
The President and Mrs. Garfield.
753 Fifth Avenue.

Form of Reception issued to meet Gen'l Grant.

ENGRAVED BY MESSRS. DEMPSEY & CARROLL.

The Union League Club of New York,
requests the honor of
Hon. Edwards Pierrepont's
Company at the reception to
Gen'l Grant,
On Saturday Evening, October 23, 1880,
at eight o'clock.

WALTER HOWE,
Secretary.

HAMILTON FISH,
President.

The favor of an answer is requested.

Responding to Invitations.

R. S. V. P. placed upon invitations, to the refined, would be a reflection upon their knowledge of etiquette and good breeding; but nevertheless is used to a great degree, because of the thoughtlessness or carelessness of the invited to respond at once, accepting or declining. The necessity of an immediate answer to a dinner invitation is evident, to enable the hostess to be sure of the number of guests which she desires. The following are the correct forms for accepting or declining :

Acceptance of a Dinner Invitation.

Mr. & Mrs. Charles Seabright
accept with pleasure
Mr. & Mrs. Auguste Washington's
invitation to Dinner, at seven o'clock, Wednesday evening,
December 12th.

Declining a Dinner Invitation.

Mr. & Mrs. Charles Seabright
regret that a previous engagement
prevents the acceptance of
Mr. & Mrs. Auguste Washington's
invitation for Wednesday evening, December 12th.

Reasons other than prior engagements can be given according to facts.

Dinner Etiquette.

Time of Arrival for Dinner.

PROMPT attention to the hour named in the invitation is a matter of the greatest importance. The time of arrival is about ten minutes before the dinner hour, not earlier or later, to enable the hostess to be fully prepared to meet her guests—make introductions and arrangements for escorts to the table. If already made, gentlemen will be handed, by a servant, upon entering the house, cards, upon a tray ; he takes the one bearing his name and that of the lady whom he is to escort to the table.

Dinner Costumes.

Ladies and gentlemen appear in full dress, wearing gloves, which are removed when seated at the table, and need not be worn again during the evening.

Entering The Dining-Room.

The chief waiter announces dinner, by bowing to the host, who offers his left arm to the honored lady, proceeding first, with guests following to the dining-room ; the hostess enters last with the honored gentleman. Each couple find the places assigned them, as intimated right or left hand of the table and by the dinner card at their plates. A gentleman offers his left arm to the lady he escorts to dinner ; he places her at table at his right hand.

Courtesy to the Hostess.

Guests, after locating themselves at the table, remain standing until the hostess is seated ; ladies are seated next, their escort arranging their chairs for them, when they seat themselves.

Serving of Dinner.

Small oysters, or clams, when served, proceed soups. Soup is passed to all who take it, or pretend to do so. After soups—guests may refuse, or take whatever pleases them, the *menu* giving the information as to the various dishes.

Wine Drinking.

Custom designates what wines shall be served with each course. No gentleman or lady, however severe in their ideas of temperance, will manifest their convictions while accepting private hospitality. The wine is poured sparingly into the different glasses, and glasses are lifted as toasts are drank. Accepting hospitality allows no liberty of criticisms of the conduct of the host.

Dinner Conversation.

The hostess cleverly arranges the seats of the gifted conversationalists, so they will occupy, as near as possible, the centre of the table, between the host and hostess, to enable all of the invited to be entertained. The following will be of great service to the listeners, if read and appreciated by the would-be wits :

If thou be master gunner, speak not all
That thou canst speak at once, but husband it,
And give men turns of speech. Do not forestal,
By lavishness, thine own and other's wit,
As if thou mad'st thy will. A civil guest
Will no more talk all, than eat all the feast.

Retiring from Table.

Dinner concluded, the hostess bows to the lady at the right of the host, rises, and all the party follows her to the drawing-room.

Serving of Coffee.

If a theatre or opera party follows dinner, the coffee is served at the dinner table ; otherwise it is served in the drawing-room, half

an hour after dinner ; the hostess sits by the coffee-urn, and the gentlemen carry the cups to the ladies, a servant following with a tray, upon which is cream and sugar.

Taking Leave.

After coffee, guests may at any time take their leave, all going within two hours. If, after coffee, parties desire to leave at once, it is correct to so announce, unobserved, to the hostess before dinner, leaving quietly, unnoticed, without formal adieus, to avoid disturbing the pleasure of those remaining. A New York hostess understands this polite withdrawal, which is one of the pleasant customs of Parisian etiquette.

Dinner Calls.

Etiquette requires that a call be made by each guest, upon the hostess, within a week, on her receiving day, if she has one, to return thanks, etc. If by card left in person, one card for each adult member of the family, with right hand upper corner turned down.

Public Dinner Invitations.

A Compliment to Gen. Arthur.

INVITED TO DINNER, WHICH HE DECLINES FOR PRIVATE REASONS.

A NUMBER of well-known gentlemen of this city, desirous to express their gratification at the nomination of Gen. Chester A. Arthur for Vice-President, addressed him a letter a few days ago asking him to meet them at dinner. Their letter, and his answer declining the proffered honor, are appended:

I.

Hon. Chester A. Arthur:

DEAR SIR: In common with all true Republicans, we rejoice at the happy issue of the earnest struggle in the Chicago Convention. We hail the general approval of its work as an auspicious omen, and go forward confidently to the labors of the canvass. We feel an especial and personal gratification in the fact that the ticket selected at Chicago bears your name. Your faithfulness to public duties, your firmness and sagacity in political affairs, so well understood by your fellow-citizens in this State, have now met with national recognition, and earned for you this well-deserved honor.

Our efforts in your support will be prompted, not only by political zeal and enthusiasm, but by the warmth of strong personal friendship and esteem. That we may have an opportunity more

fully to express to you our sincere congratulations and hearty good wishes, we ask you to meet us at dinner at the Union League Club, on Thursday, the 8th inst., at 7 o'clock.

Yours respectfully,

HAMILTON FISH,
NOAH DAVIS,
M. O. ROBERTS,
JAMES EMOTT,
HUGH McCULLOGH,
C. R. AGNEW,
WILLIAM DOWD,
BENJ. B. SHERMAN,
ISAAC N. PHELPS,
EDWARD S. JAFFRAY,
BENJ. G. ARNOLD,
J. PIERPONT MORGAN,
LEVI P. MORTON,
BENJ. K. PHELPS,
LE GRAND B. CANNON,

BRAYTON IVES,
CLINTON GILBERT,
D. B. ST. J. ROOSA,
SALEM H. WALES,
CHAS. L. TIFFANY,
WATSON E. CASE,
MARVELLE W. COOPER,
HENRY K. THURBER,
CHAUNCEY M. DEPEW,
ANDREW V. STOUT,
CHARLES E. BEEBE,
S. VAN RENS. CRUGER,
HENRY A. OAKLEY,
HORACE M. RUGGLES,
EDWARD MITCHELL,

and 100 others.

NEW YORK, July 3, 1880.

II.

NEW YORK, July 5, 1880.

The Hon. Hamilton Fish, the Hon. Noah Davis, the Hon. James Emott, the Hon. Hugh McCulloch, and others.

GENTLEMEN: I have the honor to acknowledge the receipt of your letter of the 3d inst., tendering me an invitation to dine with you at the Union League Club on Thursday evening next. I am deeply sensible of the kindness which has prompted both the invitation itself and the flattering assurances of confidence and regard by which it is accompanied.

If circumstances permitted, I should be greatly pleased to accept your proffered hospitality, and for that purpose no more congenial spot could have been selected than the headquarters of the Union League Club Association, so widely famed for its patriotic zeal and energy, and so efficient in the support of the principles and policy of the Republican Party.

I am constrained, however, from considerations of a private nature, which are known to many of you, to decline your invitation. Again assuring you, gentlemen, of the pleasure with which I have received your congratulations upon my nomination, I have the honor to be your obedient servant,

CHESTER A. ARTHUR.

GRAND UNION HOTEL, SARATOGA SPRINGS, N. Y.

HENRY CLAIR, Lessee.

Wines Selected and Imported Expressly for this Hotel.

CHAMPAGNES.

	PT.	QT.
Boll & Co., Très Sec.....	\$1 50	\$3 00
G. H. Mumm's Dry Verzenay.....	1 50	3 00
" " Extra Dry.....	1 50	3 00
Heidsieck, Piper & Co.....	1 50	3 00
Roederer's Dry Sillery.....	1 50	3 00
" Carte Blanche.....	1 50	3 00
Delmonico.....	1 50	3 00
Pommery Dry.....	1 50	3 00
Heidsieck & Co., Dry Monopole.....	1 50	3 00
Veuve Clicquot.....	1 50	3 00

CLARETS.

OUR OWN IMPORTATION.

Médoc.....	40	75
St. Julien.....	40	75
Pontet Canet.....	50	1 00
St. Emilion.....	50	1 00
Larose.....	50	1 00
Leoville.....	1 00	2 00
Margaux.....	1 00	2 00
Château La Rose.....	1 50	3 00
" Leoville.....	2 00	4 00
" Margaux.....	2 50	5 00
" Lafite.....	2 50	5 00

SAUTERNES.

Haut Sauternes.....	75	1 50
Château Sauternes.....	1 00	2 00
Latour Blanche.....	1 50	3 00
Château Yquem.....	2 00	4 00

RHINE WINES.

D. LEIDEN, COLOGNE.

Raenthaler Berg, Auslese.....	6	00
Steinberger, Cabinet.....	5	00
Marcobrunner, Ausbruch.....	4	00
Marcobrunner.....	1	50
Steinwein in boxbeutel.....	1	50
Liebfraumilch.....	1	25
Ruedesheimer.....	1	00
Hochheimer, Dum Dechant.....	1	25

SPARKLING.

Zeltinger.....	1 00
Johannisberger, selected 1865.....	6 00
Still Catawaba.....	1 00
Cook's Imperial, St Louis.....	2 00

SHERRY.

	PT.	QT.
Table Pale.....	\$1 00	\$1 75
" Superior, Very Pale.....	1 00	2 00
Vino de Pasto.....	1 00	2 00
Oloroso, rich and fruity.....	1 50	3 00
Amontillado Viego, very old.....	1 75	3 00

BURGUNDY.

Chablis.....	1 00	2 00
Beaune.....	1 00	2 00
Pommard.....	1 50	3 00
Clos de Vougeot.....	1 50	3 00
Chambertin.....	1 50	3 00

PORT.

Old London Dock.....	3 00
Sandeman's Old Port.....	3 50
Osborn's.....	2 50

BRANDIES, WHISKIES, &c.

Private Stock, very old.....	5 00
Jas. Hennessy & Co.'s Cognac.....	4 00
Otard, Dupuy & Co.'s ".....	4 00
Old Rye Whiskey, very old.....	2 00
Fine Old Jamaica Rum.....	2 00
Old St. Croix.....	2 00
Holland Gin.....	2 00
Old Tom.....	2 00
Old Apple Jack.....	2 00

MALT LIQUORS.

Bass's Ale.....	30
Muir's Ale.....	30
Younger's Ale.....	30
Imported Ginger Ale.....	25
Tivoli Beer.....	25
Lager Beer.....	15
Guinness's Stout.....	30
Newton Pippin Cider.....	25 50

LIQUEURS, CORDIALS, &c.

Chartreuse.....	per glass	20
Bénédictine.....	"	20
Curaçoa.....	"	20
Kummel.....	"	20
Anisette.....	"	20
Maraschino.....	"	20
Vermouth.....	"	20
Absinthe.....	"	20
Old Brandy.....	"	40

DUNPHY & CARROLL, ART STATIONERS, UNION SQUARE, N. Y.

❖*MENU*❖

Names of Different Courses

<i>FRENCH.</i>	<i>ENGLISH.</i>	<i>Correct Serving.</i>	<i>Glasses Used.</i>
Huitres.	Oysters.	Sauternes.	Light Green.
Potages.	Soups.	Sherry.	Stem Glass, White.
Hors d'Œuvres.	Dainty Dishes.	Rhine Wine.	Red.
Poisson.	Fish.	" "	"
Relevés.	Removes.	Clarets.	Pure White.
Entrées.	Entrées, (main dishes)	Champagne.	" "
Entremets.	Vegetables.	Madeira.	" "
Sorbet.	Punch.		
Rôti.	Roast.	Champagne.	White.
Gibier.	Game.	Burgundy.	"
Froid.	Cold Dishes.		
Sucrés.	Sweets.	Port Wine.	White.
Fruits et Dessert.	Fruits and Dessert.		
Fromage.	Cheese.	Cognac et Liqueurs.	Small White.
Café.	Coffee.		

TEMPERATURE OF WINES TO SERVE.

Sauterne and Rhine Wines—slightly cold, 50 to 55° Fahr.
 Clarets—even temperature.
 Burgundy—slightly warm.
 Champagne, very cold or frozen.
 Sherry—slightly cold.
 Madeira and Port—even temperature.

SERVING SAME.

Sauterne, Rhine Wine, and Champagne—Native Bottle.
 Sherry, Claret, Madeira, Port—in Decanters.
 Burgundy—Native Bottle, put in wicker basket.
 Sparkling Wines—Native Bottle.

This table, originated with MR. GEORGE D. CARROLL, is the only table in existence giving this information, and is authoritatively correct.

"COPYRIGHTED."

HONORED GUESTS AND GRAND DINNERS.

The Elegant Menus for the following Dinners were
Executed by Messrs. Dempsey & Carroll.

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Descriptions of Elegant Menus

EXECUTED BY

MESSRS. DEMPSEY & CARROLL,

For the following Entertainments given at the

UNION LEAGUE CLUB,

1879 and 1880.

1.—*A Dinner to Gen. Grant, Nov. 23d, 1880.—Ex-Judge Charles E. Peabody entertains the ex-President.*

One of the most elaborate private dinners of the season, not excepting the Cyrus Field banquet, was given last night to Gen. Grant by ex-Judge Charles A. Peabody, at the Union League Club. The club theatre, in which the banquet was spread, was richly and appropriately decorated with the national colors grouped in tasteful arrangement over the doors and windows. The stage was converted into a bower of ferns and exotic plants. Among the mounted pieces with which the table was decorated were the bastion of victory in confectionery, the *pyramide à la Gen. Grant*, of the same material, busts of Washington and Hamilton, the Parrot gun on posted silver, zouaves, bombs, statuettes of liberty, etc. Each *menu*, printed in tinted letters upon gold-mounted card-board, was looped up with red ribbons, and adorned with a water-color drawing of battle scenes, and at the side were the national colors grouped with a crossed sword and musket, and surrounded with a wreath of laurel. Executed by Messrs. Dempsey & Carroll.

2.—*Reception to General Grant, Oct. 23d, 1880.—From N. Y. Herald.*

The *menu* for *General Grant*, was a remarkable creation of typographical art. In size it was ample to have contained on its four sides the editorial opinions of the entire New York press of this morning on the Presidential question. It was of blue satin, bearing on the outside an appropriate inscription, hand-painted, in tasteful colors—works of Art, by Messrs. Dempsey & Carroll.

3.—*Dinner by the Founders of the Union League Club, May 20, 1880.—A Distinguished Company of Gentlemen in the Theatre—Gen. Sherman and Secretary Ramsey present.*

A memorial re-union and banquet of the veteran members of the Union League Club was held in the theatre of the club-house last night. One hundred and forty-three members sat at the tables, all of them being gentlemen who had joined the club between March 20, 1863, and the close of 1865, these dates including the war period in the history of the organization, which was founded in March, 1863.

The *menu*, executed by Messrs. Dempsey & Carroll, was gotten up on enameled Bristol-board, in book fold, the bill of fare being on the second page, the toast list on the third, and the list of members present on the last page. A rich ribbon running across the top of the card had on it the headings, in ornamental gilt letters, "*Menu*" and "*Toasts*."

The front cover had executed in blue, black, and gold, the monogram of the club, U. L. C. ; underneath was a picture of the old club-house, and scene (March 5th, 1864) of the Colored Regiment receiving its colors from the club, who had organized and equipped it.

The theatre was superbly decorated and formed in all probability the most splendid and brilliant "dining-room" ever seen in this city. The stage was filled with living palm-trees, flowers, and foliage, the dark-green background being illuminated by the "border lights" and by small gas-jets set among the leaves.

The walls and ceiling were blazoned with the national colors, tastefully draped and festooned, and the chandeliers were dressed with twining sprays of leaves and flowers. Five tables were set, the first being párallel with the front of the stage. At this table was seated the Chairman, the Hon. John Jay, having on his right the Hon. Alexander Ramsey, Secretary of War, and on his left Gen. William T. Sherman.

- 4.—*Dinner to Cyrus W. Field, October 26, 1880.*—*N. Y. Times.*
One hundred *menus*, at five dollars each.

By the side of each guest was placed a *menu of surprising elegance and richness*, which, for elaborateness and costliness, has seldom, if ever, been excelled, or equaled, in New York. The souvenir was composed of two heavy slabs of papier-maché—front and back bordered with a rich satin, each side being in different colors, with golden border: the frontispiece, in gold, representing a map of the world—both continents—surrounded by a chain of the Atlantic cable, and surmounted by a vignette of Mr. Field, flanked by branches of green palm. The whole was capped by the legend, “Bon Voyage: 1858–1866.” At the bottom of the frontispiece was a profile of the Atlantic ocean, with a four-masted steam-ship making her way from one side to the other. The interior of the card-board contained the bill of fare, and on the back the names of the subscribers to the dinner.

- 5.—*Dinner to a party of friends by S. & CO., February 17, 1880.*

Thirty *menus*, hand-painted, no two alike, which were acknowledged as follows, by letter:

NEW YORK, Feburary 8, 1880.

Messrs. Dempsey & Carroll:

GENTLEMEN:—I want to put myself on record of saying, both for myself and the rest of the gentlemen who were my guests last evening, that the *menu* cards which you painted for me were very

beautiful, and were very much admired and praised by every one present, and I congratulate myself that I gave you the order for them, and will in future give you my own trade, and also influence what I can from my friends.

Yours very truly,

S.

6.—*Complimentary Dinner to Hon. George Walker, Esq., Consul-General at Paris, March, 6, 1880.*

Menus furnished by Messrs. Dempsey & Carroll. Executed in colors, on gold beveled-edged cards.

7.—*Annual Dinner of the Officers of the New England Society, May 17, 1880.*

Cream cards, executed in colors—*menu* embossed in gold—furnished by Messrs. Dempsey & Carroll, Art Stationers, Union Square.

8.—*Dinner given by John S. Kennedy, to a few friends, after the Inauguration of the Statue to Robert Burns, October 27, 1880.*

Handsomely executed in colors by Messrs. Dempsey & Carroll.

RECEPTION

IN HONOR OF

GENERAL GRANT,

At the Union League Club, Oct. 23, 1880.

MENU

SERVICES CHAUD

Consommé de volaille Potage aux huitres
Huitres à la poulette au gratin
Huitres frites
Croquettes de ris de veau Petits pâtés aux écrevisses

SERVICES FROID

Saumon Renaissance au Victorieuse
Filet de bœuf décorée à la Washington
Aspic de gibier, Maison Blanche
Galantines de chapons à la Lincoln
Buisson d'ortolans à la Francklin
Volier de perdreaux à la moderne
Pâtés de foies gras à l'Union League
Selle de chevreuil à la gelée
Dindes à l'indienne
Coq de bruyère à la York
Quartier de mouton, sauce Cumberland
Jambon de Westphalie à l'ancienne
Pigeons innocents aux cressons
Mayonnaise de volaille Salade d'homard

GRANDES PIÈCES MONTÉES

Pyramides de nougat. Bastion à la General Grant Horn of plenty Ciopa
Frinlana Charlotte sultanne Châlet suisse Ruché à miel
Meringues à la Caprera

ENTREMETS

Gelée en bellevue Blanc mange Charlotte russe
Punch à la cardinal et à la créole

GLACES

Fort Malakoff Canon parrot Bombe Zouave Liberty Glaces fantaisie
Aigle Baba Bisquits glacés

Gâteaux décorés Petits fours Bonbons Devises
Fruits et dessert assortis

CAFÉ ET CHOCOLAT

DEMPSEY & CARROLL, ART STATIONERS, UNION SQUARE, N. Y.

DINNER

TO

→GENERAL GRANT←

BY

CHARLES A. PEABODY,

AT THE

UNION+LEAGUE+CLUB,+NEW+YORK,

November 23rd, 1880.

Alonzo B. Cornell,	William M. Evarts,
Hamilton Fish,	Samuel Blatchford,
Edwin W. Stoughton,	Edwin D. Morgan,
Charles O'Connor,	John C. Hamilton,
John K. Porter,	John A. C. Gray,
Vincenzo Botta,	E. Randolph Robinson,
John Cotton Smith,	Noah Davis,
William G. Choate,	George Bliss,
Admiral Livingston,	Dorman B. Eaton,
Thurlow Weed,	Edwards Pierrepont,
John Jacob Astor,	Hooper C. Van Vorst,
Frederick A. P. Barnard,	William Allen Butler,
Frederick de Peyster,	George Jones,
George F. Baker,	Frederick F. Thompson,
James Thomson,	James Grant Wilson,
Charles Tracy,	Jerome B. Chaffee,
Gordon W. Burnham,	Benjamin H. Field,
John F. Dillon,	George I. Leney,
Luther R. Marsh,	Clarence A. Seward,
Roscoe Conkling,	General Patterson,
Fisher Ames Baker,	Charles J. Folger,
Chester A. Arthur,	John P. Newman,
Andrew P. Peabody,	Whitelaw Reid,
William H. Hunt,	Peter Cooper,
J. P. Geraud Foster,	General Badeau,
Alexander H. Bullock.	

MENU

Huitres au citron

Yquem

POTAGES

Consommé aux étoiles américaine
Purée d'artichauts châtelaine

HORS D'ŒUVRE

Timbales décorées à la milanaise

Romano

POISSON

Bass rayée au gastronome Eperlans à la Dumon
Pommes duchesse Hot-house concombres

Marcobrunner

RELEVÉS

Selle de mouton anglais Arcade de chapon à la moderne
Macédoine de légumes Tomates farcies à la reine

Mouton
Rothschild

ENTRÉES

Caisses de bécasses à la Maintenon
Ris de veau à la Périgord
Petits pois à la française Haricots verts au beurre
Terrapine à l'Union League

Pommery Sec

R. Carte Blanche

SORBET

Punch à la militaire

ROTI

Canvas-back duck Cailles piquées de truffes
Céleri mayonnaise Salade de laitue

Chambertin

PIÈCES MONTÉES

Bastion au victorieux Pyramide à la Général Grant
Nougat à la Washington et Hamilton
Canon Parrot Zouave Bombe Liberty
Meringues au soucré fille Ruché Blanc
Gelée en bellevue
Glaces variées Gâteaux Devises
Fruits assortis

CAFÉ

Liqueurs

COMPLIMENTARY DINNER

Given to George Walker, Esq., Consul-General at Paris,
At the Union League Club, March 9th, 1880.

Hugh McCulloch,
Henry Villard,
Dr. H. W. Bellows,
Thomas W. Pierce,
Charles A. Peabody,
J. L. Cadwalader,
Clarence Cary,
Edward Tuck,

Richard Butler,
Parker Handy,
Charles G. Landon,
Wm. H. Lee,
Edward N. Tailer,
Oliver H. Palmer,
Daniel F. Appleton,
Horace White,
Marshall Jewell,

Charles Watrous,
Elliot C. Cowden,
George Wm. Curtis,
Abram S. Hewitt,
J. Pierpont Morgan,
Charles Lanier,
Wm. Walter Phelps,
Whitelaw Reid,
Dr. Robert Collyer.

C. B. Curtis,
C. C. Hastings,
Hiram Hitchcock,
Joseph H. Brown,
F. D. Tappen,
Walter Howe,
Thomas C. Acton,
George Bliss,

M E N U

A HUITRES

POTAGES

Purée d'artichauts à la châtelaine
Consommé à la princesse

HORS D'ŒUVRE

Timbales à la Palermitaine

POISSON

Filets de bass rayé à la Cambacérès
Red snapper à la dauphine

Pommes duchesse Salade de concombres

RELEVÉS

Selle d'agneau à la parisienne
Filet de bœuf à la Rothschild
Macédoine de légumes Choux-fleurs panés à la Doré

ENTRÉES

Ris de veau à la Montpensier
Petit pois nouveaux au beurre
Coquilles de Terrapin à la moderne

SORBET

Punch en surprise

ROTI

Chapons farcis aux marons et piqués aux truffes de Périgord
Canvas-back duck à la Maryland
Salade

ENTREMETS

Pyramides de nougats Glacée Washington et à l'Union
Ruchés à miel Gâteaux variés
Fraises à la crème Gelée en bellevue
Fruits assortis

CAFÉ

V I N S

Chablis

Amontillado.

Marcobrunner

Château
Beycheville

Roderer
Carte Blanche

G. H. Mumm
Extra Dry.

Bourgogne
Côte Rotie

Liqueurs

DEMPSEY & CARROLL, ART STATIONERS, UNION SQUARE, N. Y.

❖DINNER❖

TO

CYRUS W. FIELD,

By a few of his personal friends, prior to his departure on a journey
round the world.

At the Union League Club,

NEW YORK, OCT. 26th, 1886.

JOHN T. AGNEW.	J. D. JONES.
D. F. APPLETON.	DAVID JONES.
SAMUEL D. BABCOCK.	MORRIS K. JESSUP.
ISAAC H. BAILEY.	GEORGE W. LANE.
GEORGE BLISS.	J. H. LANE.
A. H. BARNEY.	CHARLES LANIER.
A. S. BARNES.	WILLIAM H. LEE.
BENJ. BREWSTER.	A. A. LOW.
H. R. BISHOP.	CHAS. G. LANDON.
J. M. BUNDY.	WILLIAM LIBBEY.
PETER COOPER.	JAMES McCREERY.
JOSEPH H. CHOATE.	SAMUEL McLEAN.
EDWARD COOPER.	D. O. MILLS.
HORACE B. CLAFLIN.	LEVI P. MORTON.
J. W. CLENDENIN.	J. PIERPONT MORGAN.
CHAS. P. DALY.	AUGUSTUS G. PAINE.
GEN. L. DE CESNOLA.	CORTLANDT PARKER.
CH. E. DETMOLD.	JOHN PATON.
WM. DOWD.	EDWARDS PIERREPONT.
WM. C. DUNTON.	HORACE PORTER.
W. E. DODGE, Jr.	HOWARD POTTER.
DAVID DOWS.	P. R. PYNE.
WM. M. EVARTS.	DANIEL C. ROBBINS.
WILLIAM H. FOGG.	EDWARD S. SANFORD.
JOSIAH M. FISKE.	JACKSON S. SCHULTZ.
WM. M. FLIESS.	BENJ. B. SHERMAN.
BENJ. H. FIELD.	SAMUEL SLOAN.
E. P. FABBRI.	JESSE SELIGMAN.
NORVIN GREEN.	JOHN A. STEWART.
CHAS. BURRALL HOFFMAN.	WM. L. STRONG.
JOHN H. HALL.	A. B. STONE.
HENRY HILTON.	FRED TAYLOR.
OLIVER HOYT.	JOHN T. TERRY.
SOLON HUMPHREYS.	C. L. TIFFANY.
WILSON G. HUNT.	SINCLAIR TOUSEY.
JOHN JAY.	SALEM H. WALES.

DAVID B. WILLIAMSON.

INVITED GUESTS.

HENRY M. FIELD, D. D.	EDWARD M. FIELD.
CHARLES EDWARDS.	DANIEL A. LINDLEY.
CYRUS W. FIELD.	

❖MENU❖

HUITRES AU CITRON

Haut Barsac

POTAGES

Consommé Franklin

Bisque d'écrevisses vola

HORS D'ŒUVRE

Romano

Timbales à la cable atlantique

POISSON

Saumon du golfe St. Laurent garni à la royale

Filet de soles anglais à la Joinvil'e

Marcobrunner

Pommes duchesse

Concombres

RELEVÉ

Filet de bœuf à la Godard

Selle de venison à la tyrolienne

Mouton Rothschild

Jardinière de légumes

Tomates farcie à la reine

ENTRÉES

Roederer Carte Blanche

Ailes de volailles à la Montpensier

Côtelettes de grouse au truffes

Petits pois verts

Choux de Bruxelles au beurre

Pommery Sec.

Terrapine à la Union League

SORBET

Punch en surprise

ROTI

Canvas-back duck Woodcock au cresson

Mayonnaise de céleri

Salade de laitue

Côte Rôtie

PIÈCES MONTÉE

Pyramides de nougat

Mapa mondo surmonté à la Field

Chemin de fer

Washington

Liberty

Ruché à miel

Méringues

Navire sur la mer

Panier de fleurs

Madeira

Pouding à la vénitienne

Gaufres à l'allemande

Bird A.

Tutti frutti

Glaces variées

Cigne sur nid

Gelée en bellevue

Savarins

Gâteaux décorés

Fruits et dessert

CAFÉ

Liqueurs

DINNER

*Given by John D. Kennedy to a few friends after the
Inauguration of the
STATUE TO ROBERT BURNS.
In the Tent at Park Colaba 3d 1891.*

UNION LEAGUE CLUB.

Mr. George Wm. Curtis,
Mr. William Paton,
Mr. James Moor,
Mr. James Brand,
Mr. Walter Watson.

Mr. Bryce Gray,
Mr. John Paton,
Mr. Wm. A. Paton,
Mr. A. M. Stewart,
Mr. Robert Dunlop &c.

Mr. Robert Thellus,
Mr. John Greer,
Mr. D. McGregor Greer,
Mr. Alexander Rhind,
Mr. Chas. Clapperton.

MENU

Huitres au citre

POTAGES

Consomme à la princesse. Bisque d'écrevisses

HORS D'ŒUVRE

Lumbales à la palermite

POISSON

Haricots de saumon à la reine

Filets de sole à la Jouvive

Salade de concombre

Pommes Châteaufort

RELEVÉS

Scotch haggis à la Edinburgh

Filet de bœuf à la moderne

Tonates farcis à la reine

Choux de Bruxelles au beurre

ENTRÉES

Ris de veau à la Maitre d'hôtel

Petits pois verts

Chate con carne à la mexicaine

SORBET

Punch à l'ecquoise

ROTI

Woodcock sur canapés

Salade

ENTREMETS

Ruché à miel

Glace libre

Savarins

Gâteaux variés

Fruits assortis

Tout fruit

CAFÉ

Haut Haricots

Romano

Marcedrammer

Mutton Rothschild

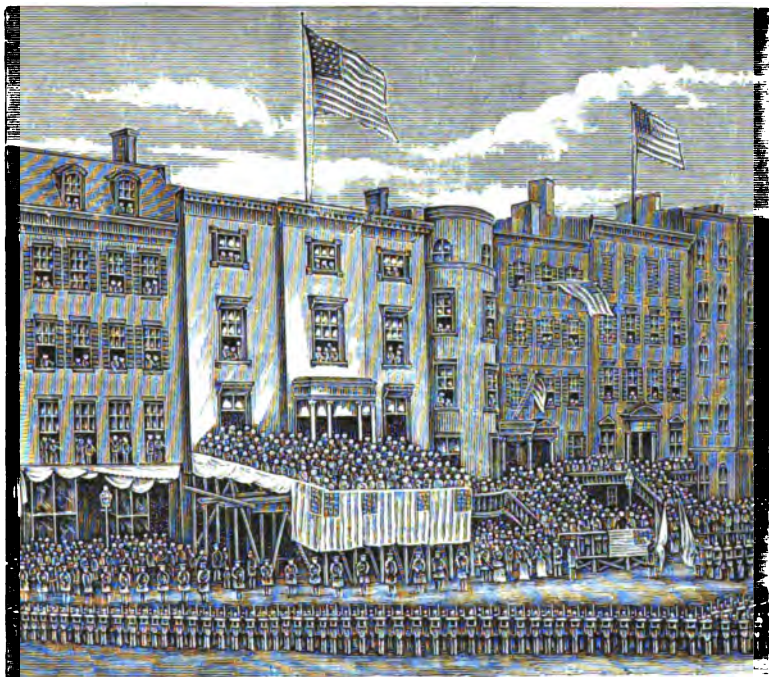
K. C. Blanche

Pommes de terre

Chate de Veau

Liqueurs

Dinner & Carroll Art Stationers Union Square N.Y.



SCENE—MARCH 5, 1864.

Union League Club House, Union Square, N. Y.

DINNER

Given by the Founders of Union League Club at Club House,

MADISON SQUARE,

MAY 20th, 1880.

DEMSEY & CARROLL,
ART STATIONERS, UNION SQUARE, N. Y.

"MENU"

PAINTED ON SILK RIBBON.

Little Neck Clams

Graves

POTAGES

Consommé châtelaine Bisque d'écrevisses

Vino de pasto

HORS D'ŒUVRE

Timbales à la vénitienne

POISSON

Saumon de Kennebec, sauce portugaise
White Bait à l'anglaise
Pommes dauphine Salade de concombres

Hochheimer

RELEVÉS

Filet de bœuf piqué à l'aquitaine
Selle d'agneau à la chancelière
Macédoine à l'Athènes Tomates farcies à la parisienne

Pontet Canet

ENTRÉES

Ris de veau à la moderne
Terrapine à la Maryland
Petits pois verts au beurre Asperges en branches

Mumm Extra Dry

Rœderer
Carte Blanche

SORBET

Punch à l'Union League

ROTI

Poulets de grain Bécassines sur canapés
Salade

Pommard

ENTREMETS

Pyramides—Washington, Liberty, Lincoln
Glacés—Canon, Union, African
Ruche Mont Blanc Biscuit Tutti frutti Gelée Gâteaux
Fraises à la crème Fruits variés

CAFÉ

Liqueurs

"TOASTS"

PAINTED ON SILK RIBBON.

1. The President of the United States.
Hon. ALEXANDER RAMSAY, Sect'y of War.
2. The Work and Charities of the Club.
Rev. HENRY W. BELLOWES, D. D., LL.D.
3. The Honored Dead—The Memory of Abraham Lincoln.
WILLIAM ALLEN BUTLER.
4. The Army and Navy of the United States.
Gen. SHERMAN, U. S. A.
5. The Memories of the War, from Union Square to Fortress Monroe.
Col. LeGRAND B. CANNON.
6. Our Absent Friends.
JOHN A. WEEKS.
7. The State of New York.
Hon. HAMILTON FISH.
8. The Union League Club of Philadelphia.
Prof. CHAS. J. STILLÉ, LL.D.
9. The Loyal Merchants of New York.
JACKSON S. SCHULTZ.
10. The Finances of the War.
GEO. CABOT WARD.
11. The Colored Regiments.
Col. GEORGE BLISS.
12. The Black Man and his Emancipation.
VINCENT COLYER.
13. Our Non-Resident Members.
Hon. MARSHALL JEWELL.
14. The Loyal Press and Publications.
Hon. WM. WALTER PHELPS.
15. The New Club House.
SALEM H. WALES.
16. The Loyal Women of America.
JOS. H. CHOATE.

Agnew, C. R., Dr.,
 Appleton, D. F.,
 Aston, Thos. C.,
 Burdett, Chas. P.,
 Bierstadt, Albert,
 Bedlow, Henry,
 Butler, Rich'd.,
 Butler, Chas.,
 Butler, Wm. Allen,
 Bolles, E. S.,
 Baner, W. J., Dr.,
 Bacon, D. G.,
 Butler, Cyrus,
 Barron, Jno. C., Dr.,
 Billings, O. P. C.,
 Barnard, Horace,
 Borden, Wm.,
 Brewster, Henry,
 Benedict, E. C.,
 Bunce, Seymour A.,
 Bailey, Latimer,
 Bailey, N. P.,
 Botta, Vincenzo,
 Bellows, Rev. Dr.,
 Blood, Henry,
 Bliss, Geo.,
 Billings, Fred'k.,
 Brown, Lewis B.,
 Cooper, Peter,
 Cooper, M. W.,
 Colyer, Vincent,
 Chittenden, S. B.,
 Clark, Cyrus,
 Collins, Chas.,
 Collins, C. B.,
 Collins, Benj.,
 Cropsey, J. F.,
 Clews, Henry,
 Cannon, L. G. B.,
 Chandler, N.,
 Coffin, A. M.,
 Carter, Jas. C.,
 Camp, Hugh N.,
 Cross, Jas. M.,
 Case, Watson E.,

Dowling, J. W., Dr.,
 Doremus, R. Ogden, Dr.,
 De Forest, Jas. G.,
 Denny, Jno. T.,
 Denny, Thos.,
 Dows, David,
 Dole, Nath'l.,
 Dodge, Wm. E., Jr.,
 Eaton, D. B.,
 Fish, Hamilton,
 Fisher, Nath'l.,
 Ford, John R.,
 Goddard, J. W.,
 Gourlie, Jno. H.,
 Graydon, William,
 Gregory, Chas. E.,
 Guernsey, E., Dr.,
 Griswold, Jno. N. A.,
 Guiteau, Jno. M.,
 Goodman, R.,
 Handy, Parker,
 Holbrooke, J. G.,
 Hawkins, Dexter A.,
 Hawkins, Rush C.,
 Hall, Jno. H.,
 Herrick, J. H.,
 Haven, G. G.,
 Hurlbut, H. A.,
 Jackson, Jos. C.,
 Jay, John,
 Jerome, L. W.,
 Jewell, Marshall,
 King, C. K.,
 Knevals, Caleb B.,
 Linsley, J. H.,
 Lee, W. H.,
 Landon, Chas. G.,
 Leland, F.,
 Lawson, Jno. D.,
 Ludington, C. H.,
 Lane, John H.,
 Munn, O. D.,
 Mudgett, B. F.,
 Mitchell, C. B.,
 Manning, J. A.,

Morton, L. P.,
 Manice, W. D. F.,
 Man, A. P.,
 Moore, W. H. H.,
 Maxwell, William H.,
 Opdyke, Geo.,
 Peabody, Charles A.,
 Peters, Geo. A.,
 Paine, A. G.,
 Palmer, F. A.,
 Phelps, Wm. Walter,
 Pinckney, J. H.,
 Roe, Alfred,
 Roosevelt, J. A.,
 Swift, H. H.,
 Shethar, Sam'l.,
 Smith, Chas. S.,
 Schultz, J. S.,
 Sedgwick, H. D.,
 Strong, Chas. E.,
 Smith, N. Denton.,
 Smith, Isaac T.,
 Sullivan, N.,
 Stout, Francis A.,
 Sherman, Isaac,
 Twombly, H. N.,
 Taiter, E. N.,
 Tiffany, C. L.,
 Tousey, Sinclair,
 Thorne, R. J.,
 Thompson, Henry G.,
 Tyler, Christopher,
 Tyng, Rev. S. H., Jr.,
 Van Nort, Geo. M.,
 Van Nostrand, D.,
 Van Wagenen, C. D.,
 Wheeler, D. W. C.,
 Wales, S. H.,
 Ward, Chas. H.,
 Whitehead, Chas. E.,
 Ward, G. C.,
 Webb, W. H.,
 Wood, Edw.,
 Weeks, Jno. A.,
 Winchester, L. W.

ANNUAL DINNER

OF THE

OFFICERS OF THE NEW ENGLAND SOCIETY,

MAY 17, 1880.

UNION LEAGUE CLUB.

DEMPSEY & CARROLL,
ART STATIONERS, UNION SQUARE, N Y

MENU
EMBOSSSED IN GOLD

Little Neck Clams

Graves

POTAGES

Purée d'oseilles aux croûton soufflés
Consommé aux quenelles

HORS D'ŒUVRE

Timbales à la moderne

Amontillado

POISSON

Maquereaux espagnol à la maître d'hôtel
Filets de sole au vin blanc
Pommes dauphine Salade de concombres

RELEVÉ

Filet de bœuf piqué à la Rothschild
Choux-fleurs gratiné Jardinière de légumes

Rudesheimer

ENTRÉE

Suprême de poulets de grain aux truffes
Petits pois verts

Mumm
Extra Dry

Terrapine en coquilles égyptienne

Asperges froid (Oyster Bay) Asperges chaud (Tom River)
à l'huile sauce au beurre

SORBET

Pâch en surprise

ROTI

Bécassines de pattes jaunes sur canapés
Salade

Mouton
Rothschild

ENTREMETS

Meringues à la Caprera Glacé—vaisseau "Mayflower"
Fraises à la crème Gâteaux Fruits variés

CAFÉ

Liqueurs

Thirty Hand-Painted Menus,
No two alike.

"EMBOSSSED MONOGRAM" S. & Co.
In Gold.

MENU

HUITRES

POTAGES

Bisque de crabs Consommé aux quenelles

HORS D'ŒUVRE

Timbale à la Rothschild

POISSON

Saumon de Kennebec, garni à la royale
Alose du printemps grillée à la maître d'hôtel
Pommes duchesse Salade de concombres

RELEVÉS

Filet de bœuf piqué à la financière
Chapon de Philadelphie, farcis aux truffes
Macédoine de légumes Bermude tomates à la reine

ENTRÉES

Côtelettes de ris de veau à la moderne
Petits pois à la française

Coquilles de terrapine à la Maryland

SORBET

Punch en surprise

ROTI

Canvas-back duck
Céleri mayonnaise

ENTREMETS

Ruchés à miel Pyramides de nougats
Glacé, chemin de fer Bateau à voile sur la mer
Gelée au madère Gâteaux Fruits variés
Fraises à la crème

CAFÉ

Chablis

Amontillado

Rudesheim

Pontet Canet

Mumm
Extra Dry

Roderer
Carte Blanche

Chambertin

Liqueur

February 17, 1880.

UNION LEAGUE CLUB.

DEMPSEY & CARROLL, ART STATIONERS, UNION SQUARE, N. Y.

Lotos Club.

Menus furnished by Messrs. Dempsey & Carroll for Dinners given at the Lotos Club.

THESE *menus* are great curiosities, and present a happy novelty in the formation of the *menu*. As souvenirs, they are invaluable.

THE LOTOS CLUB'S TENTH ANNIVERSARY.

The Lotos Club celebrated its tenth anniversary last evening by an elaborate banquet in its own parlors, at Twenty-first street and Fifth avenue. The paintings which adorned the walls were tastefully festooned with smilax, and the tables were decorated with large baskets of richly-colored flowers. A peculiarity of the dinner was that every club of prominence in the city, with the exception of the Knickerbocker and Racquet Court, was represented by some one of its officers, and in this respect the entertainment was unique, no such number of representative club men having been ever before gathered together at a banquet in this city.

The *menu* was printed in purple, on gilt-edged card-board, embellished with a raised and gilded picture of the lotos flower. It contained the names of the presidents of the different clubs who were present, toasts, etc. They were from the establishment of Messrs. Dempsey and Carroll.

The dinners to Colonel Knox, Mr. Fred. Marden, Messrs. Mitchell, Heyl and Mason, in the make-up of the *menus*, are gems in quotations.

The *menus* for the dinner given to Gen'l Grant were very neat, mounted on silk, and decorated.

RECEPTION BY THE LOTOS CLUB

TO

→*GENERAL U. S. GRANT*←

M E N U

Oysters

POTAGES

Green Turtle Printanier à la royale

POISSON

Red snapper à la genoise
Pommes de terre à la parisienne

HORS D'ŒUVRE

Bouchées à la Montglas

RELEVÉ

Filet de bœuf à la Périgord
Pommes de terre à la duchesse

ENTRÉE

Poulet à la Mississippi
Petits pois.

SORBET AU KIRSCH

ROTI

Red-head ducks
Salade

Roquefort et Brie cheese
Crème néapolitaine Fruit
Café

NOVEMBER 20TH, 1880.

DEAPSEY & CARROLL, N. Y.

THE LOTOS CLUB,

FIRST DECENNIAL DINNER,

MARCH 27, 1880.



"DINNER"

Painted by hand on silk ribbon.

"In the afternoon they came unto a land
In which it seemed always afternoon."

DEMPSEY & CARROLL,
ART STATIONERS, UNION SQUARE, N. Y.

"The mild-eyed, melancholy Lotos-eaters came."

HUITRES

"Full fathom five my father lies."

POTAGES

Tortue verte

"The voice of the turtle is heard in the land."

Printanier

"Will't please you, taste of what is here!"

POISSON

Alose grillé

"This sort was well fished for."

Salade concombre

"This bodes some strange eruption to our state."

HORS D'ŒUVRE

Bouchées à la Montglas

"That meat was made for mouths."

RELEVÉ

Filet de bœuf aux champignons

"I cannot eat but little meat,
My stomach is not good:
But sure I think that I can drink
With him that wears a hood."

Pommes de terre en croquettes

"Out of the bowels of the harmless earth."

ENTRÉES

Macaroni à l'italienne

"Brought hither among the Italian gentry"

Ballatine de gibier à la Lotos Club

"For this way LIES the game."

SORBET

au kirsch

"So coldly sweet."

ROTI

Chapon au Philadelphia

"You can carve break up this capon."

SALADE

"And I think this word salad was born to do me good."

FROMAGE

Roquefort et Brie

"Room for the incensed worthies"

DESSERT

Pouding Nesselrode

"Curded by the frost from purest snow."

FRUITS VARIÉS

"In our lap of winter flinging
Tropic fruits and sweets."

CAFÉ

"Coffee which makes the politician wise."

"Sublime tobacco which from east to west
Cheers the tar's labor or the turkman's rest."

"Prishee no more thou dost talk nothing to me."

"Sir, we invite your Highness and your train for this
our night, which part of it we'll waste with such
discourse as we doubt not shall make it go quick
away. Please you draw near."

THE CENTURY ASSOCIATION,
Mr. Daniel Huntington.

THE UNION CLUB,
Hon. Wm. M. Evarts.

THE UNION LEAGUE CLUB,
Mr. Joseph H. Choate.

THE NEW YORK YACHT CLUB,
Commodore W. H. Thomas.

THE MANHATTAN CLUB,
Mr. A. J. Vanderpool.

THE ARMY AND NAVY CLUB,
Mr. Lloyd Aspinwall.

THE HARMONIE CLUB.
Mr. E. Lauterbach.

THE KNICKERBOCKER CLUB.
Mr. Alexander Hamilton.

THE UNIVERSITY CLUB.
Mr. H. H. Anderson.

THE LAMBS,
Mr. Harry Beckett.

THE RACQUET COURT CLUB.
Mr. W. R. Travers.

"BON VOYAGE"
PAINTED ON SILK RIBBON.

TO
MESSRS.

MOSES MITCHELL,
H. C. HEYL,
T. H. MASON.



"But there's one charm his heart to keep,
And hold his constant mind—
He'll find no love beyond the deep
Like that he leaves behind!"

~~~~~  
LOTOS CLUB, APRIL 22, 1880.

PEMPSEY & CARROLL, ART STATIONERS, UNION SQUARE, N. Y.

"MENU"  
PAINTED ON SILK RIBBON.

|                                |                    |
|--------------------------------|--------------------|
| Little Neck Clams              | Chablis            |
| —                              |                    |
| Green Turtle Soup              | Duff Gordon Sherry |
| Consommé au Richelieu          |                    |
| —                              |                    |
| Brook Trout                    | Liebfraumilch      |
| Cucumber Salad                 |                    |
| —                              |                    |
| Timbale à la russe, Truffles   | Pontet-Canet       |
| —                              |                    |
| Roast Spring Lamb              | Pommery Sec        |
| Green Peas                     |                    |
| Potato Croquettes              |                    |
| —                              |                    |
| Sweetbreads à la Toulouse      | Piper Sec          |
| Asparagus                      |                    |
| —                              |                    |
| Sorbet au Kirsch               | Cigarettes         |
| —                              |                    |
| English Snipe                  | Chambertin         |
| Salads of Lettuce and Tomatoes |                    |
| —                              |                    |
| Neapolitan Ice Cream           |                    |
| Strawberries and Cream         |                    |
| —                              |                    |
| Roquefort and Brie Cheese      |                    |
| —                              |                    |
| Coffee                         |                    |
| —                              |                    |
| Cigars                         |                    |
| —                              |                    |
| Liqueurs                       |                    |

"Then shall our names, familiar in their mouths as household words,—  
Be in their flowing cups freshly remembered."

**Moses Mitchell.**

"If he be not fellow with the best king, thou shalt find the best king of good fellows."

**T. Henry Mason.**

"Would it were bedtime, Hal, and all were well."

**Henry C. Heyl.**

"And he that will this health deny,  
Down among the dead men let him lie."

**F. B. Noyes.**

"The noise of folly, most musical, most melancholy!"

**John T. Hand.**

"Nature's ever sweet and cunning hand."

**Dr. Pardee.**

"Of every friendless man the friend?"

**Noah Brooks.**

"Books in the running brooks."

**Harmon Nathan.**

"What harmony is this?"

**A. E. Macdonald.**

"Would give preceptual medicine to rage,  
Fetter strong madness in a silken thread."

**Henry A. Mariotte.**

"For my voice, I have lost it with hollaing and singing of anthems."

**Wm. E. Webb.**

"There's magic in the web."

**Albert C. Hall.**

"'Tis a fair young man."

**Norman F. Cross.**

"I will roar you as gently as any sucking dove."

**David Scott.**

"Contrary to the king, his crown and dignity,  
Thou hast built a paper mill."

**John A. Foley.**

"Banish plump Jack, and banish all the world."

**Joshua Leavitt.**

"His discourse is peremptory, his tongue filed, his eye ambitious."

**E. J. Moore.**

"A goodly, portly man, I' faith, and a corpulent; of a cheerful look,  
a pleasing eye, and a most noble carriage."

**Henry W. Efner.**

"A little touch of Harry in the night."

---

"AND SO ENDS MY CATECHISM."

"Should auld acquaintance be forgot?"

**FAREWELL AND GOD SPEED**

TO

COLONEL THOMAS W. KNOX,

"Lives of great men all remind us  
We may make our own sublime."

COMIC KNOX

SKETCHES

Painted in Colors.

**S. S. LABRADOR, New York for Havre,**

Wednesday, June 30, 1880, 12, noon.

"May he live long and prosper."

NAME OF GUEST.

**LOTOS CLUB,**

TUESDAY EVENING, JUNE 29, 1880.

DEMSEY & CARROLL  
ART STATIONERS, UNION SQUARE, N. Y.

## BON VOYAGE TO COL. THOS. W. KNOX.

"Look what thy soul holds dear, imagine it  
To lie that way thou go'st not whence thou com'st:  
Suppose the singing birds, musicians  
The grass whereon thou treads't, the presence strew'd;  
The flowers, fair ladies; and they steps no more  
Than a delightful measure, or a dance."

**Col. THOS. W. KNOX.**

"If we do meet again, why, we shall smile;  
If not, why, then this parting was well made."

**NOAH BROOKS.**

"Such brooks are welcome to me."

**Dr. CHAS. INSLEE PARDEE.**

"Multum in " Pardee.

**H. L. BRIDGEMAN.**

A man he seems of cheerful yesterdays  
And confident to-morrows."

**IRA G. WHITNEY.**

"If he be not fellow with the best king, thou shalt find  
The best king of good fellows."

**GEORGE ARMS.**

"Of seeming arms to make a short essay,  
Then hasten to be drunk, the business of the day."

**CHAS. D. ADAMS.**

"His tribe were God Almighty's gentlemen."

**JUNIUS HENRI BROWNE.**

"Yes, social friend, I love thee well."

**J. B. BOUTON.**

"Let there be gall enough in thy ink; though thou write with a goose-pen, no matter."

**Dr. J. A. TONNER.**

"Not froward, but modest as the dove."

**Hon. T. R. PICKERING.**

"Pour our treasures into foreign laps."

**H. L. CLAPP.**

"Oh! blessed with temper whose unclouded ray  
Can make to-morrow cheerful as to-day."

LOTUS CLUB, June 25, 1880.

**"MENU"**

Painted on Silk Ribbon.

Little Neck Clams

Chablis

Purée à la reine  
Consommé printanier

Duff Gordon  
Sherry

Sheepshead à la hollandaise  
Pommes de terre  
Salade de concombres

Marcobrunner

Flan de riz de veau aux truffes  
Petits pois

Pommery Sec

Filet de bœuf roti à la Knox  
Suprême de volaille à la Richelieu

Sorbet au Kirsch

Clos de Vougeot

Pluviers roti  
Salades

Fromage Roquefort

Crème napolitaine  
Fruits variés

Liqueurs

Cigares

Café noir



**Shanghai, 1877.**

"BON VOYAGE"  
Painted on Silk Ribbon.

—TO—  
 **FRED MARSDEN.** 



---

"SPEED THE PARTING GUEST."

---

LOTOS CLUB, October 15, 1880.

DEMPSEY & CARROLL, ART STATIONERS, UNION SQUARE, N. Y.



**" MENU "**

Painted on Silk Ribbon.

**" Now good digestion wait on appetite, and health on both."**

Huitres à la Venus dormante.

" Shells of ocean."

Bisque d'homard.      Consommé à la royale.

" How happy could I be with either,  
Were t'other dear charmer away."

Sheepshead à la hollandaise.

Pommes à la Musette.

Salade de concombre.

" One of them is a plain fish, and, no doubt, marketable."

Bouchées à la Montglas.

" All at a mouthful."

Filet de bœuf à la Victoria.

" O ! my sweet beef, I must still be good angel to thee."

Pommes à la duchesse.

Perdreux à l'impératrice.

" Poor birds they are not set for."

Petits pois.

" Where's Peas-Blossom ? ready."

Chouxfleur au gratin.

" Good worts ! good cabbage."

Punch à la romaine.

" Punch, brothers, punch with care."

Canards sauvage à la tête rouge.

" O dainty duck, O dear !"

Salade de céleri.      Salade de laitue.

Fromages de Brie et de Roquefort.

" Why, my cheese, my digestion."

Glace à la crème.      Fruits variés.

Café.

" Coffee which makes the politician wise."

**" Our revels now are ended."**

**Fred Marsden.**

"If we do meet again, why, we shall smile;  
If not, why, then this parting was well made."

**H. A. Mariotte.**

"For my voice I have lost it with hollaing and singing of anthems."

**N. B. Walker.**

"I am not only witty in myself, but the cause that wit is in other men."

**Charles Inslee Pardee.**

"Bless thee, bully doctor."

**Joshua Leavitt.**

"Then he will talk. Good gods! how he will talk!"

**B. R. Palmer.**

"His heart was one of those which most enamor us,  
Wax to receive and marble to retain."

**H. N. Alden.**

"And truant husband should return and say,  
'My dear, I was the first who came away.'"

**Charles E. Pease.**

"A man he seems of cheerful yesterdays  
And confident to-morrows."

**A Kling.**

"One that knows the law. Go to."

**R. A. Witthaus.**

"If he be not fellow with the best king, thou shalt find  
The best king of good fellows."

**W. B. Somerville.**

"No pent up Utica contracts your powers,  
But the whole boundless continent is yours."

**Thos. W. Knox.**

"And thou art long, and lank, and brown,  
As is the ribbed sea sand."

**J. D. Gein.**

"Whate'er he did was done with so much ease,  
In him alone 'twas natural to please."

**Francis S. Smith.**

"Oh! blessed with temper whose unclouded ray  
Can make to-morrow cheerful as to-day."

**Gerardus P. Hiltman.**

"Rise with the lark, and with the lark to bed."

**W. G. Wheeler.**

"An honest man, close-buttoned to the chin,  
Broadcloth without, and a warm heart within."

# M E N U

Little Neck Clams

---

Purée d'asperges  
Consommé royale

---

Sheepshead à la hollandaise  
Concombres Pommes de terre

---

Bouchées à la reine

---

Filet of Beef à la Périgord  
Pommes de terre en croquettes  
Petits pois

---

Poulet à l'impératrice

---

Sorbet au marasquino

---

Grass Plover  
Salad

---

Fromage de Roquefort

---

Biscuit glacé  
Fruit

---

Café noir

---

FAREWELL TO COL. THOS. W. KNOX, LOTOS CLUB, JUNE 29, 1880

## BON VOYAGE

Painted on Silk Ribbon.

**Col. THOS. W. KNOX.**

"Not lured by any cheat of birth,  
But by his clear-grained human worth,  
And brave old wisdom of sincerity."  
"I s'pose you think I'm coming back ez opperlunt ez thunder,  
With shiploads o' gold images an' varus sorts o' plunder."

**Hon. THOMAS R. PICKERING.**

"With loving breath of all the winds his name is blown about the world."

**Mr. NOAH BROOKS.**

"What fine natural courtesy was his!  
His nod was pleasure, and his full bow bliss."

**Hon. NATHANIEL NILES.**

"Deduct all you can there's enough that's right good in him."

"Westward the course of empire takes its way."

**Mr. HENRY L. CLAPP.**

"He has common sense in a way that's uncommon,  
Hates humbug and cant, loves his friends like a woman."

**Mr. JOHN Y. FOSTER.**

"Yet he filled no mean place in the kingdom of letters."

**Mr. CHARLES D. ADAMS.**

"God sends country lawyers and other wise fellers  
To drive the world's team when it gits in a slough."  
"Number ye the people, that I may know the number of the people."

**Mr. GEORGE ARMS.**

"He was six foot o' man, A r,  
Clear grit an' human natur."

**Mr. WILLIAM B. SOMERVILLE.**

"I'll put a girdle round about the earth  
In forty minutes."

**Mr. JUNIUS HENRI BROWNE.**

"Thou canst not shake thy gory locks at me."

**Dr. CHARLES INSLEE PARDEE.**

"The painter of his boat he lightly threw  
Around a lotos-stem and brought her too."  
"Do not concern yourself too much about your voice."

**Mr. HERBERT L. BRIDGMAN.**

"The right to be a cussed fool  
Is safe from all devices human."

**"FAREWELL"**

Painted by hand on silk ribbon.

---

**DINNER**

TO

**L. L. SEAMAN, M. D.,**

PRIOR TO HIS DEPARTURE FOR

**MEXICO,**

Thursday, April 1st, 1880.

AT THE

**LOTOS CLUB.**

---

**MENU**

Printanier

Shad à la maître d'hôtel

Cucumber Salad

Bouchées à la Montglas

Roast Spring Lamb, Mint Sauce

Peas

Bermuda Potatoes

Sweetbreads à la Toulouse

English Snipe

Lettuce Salad

Neapolitan Ice Cream

Strawberries

Roquefort Cheese

Fruit

Coffee

**VINS**

Chablis

Amontillado

Marcobrunner

Château Beycheville

Roderer Carte Blanche

Pommery

Bourgogne Côte Rotie

Liqueurs.

---

DEMPSEY & CARROLL, ART STATIONERS, UNION SQUARE, N. Y.

**DINNER**  
TO  
**W. H. BUCKLEY.**

Lieut.-Governor-Elect of the State of  
Connecticut.

Huitres

Chalbis

**POTAGES**

Consommé de volaille à la princesse  
Bisque d'écrevisses

Duff Gordon  
Sherry

**POISSON**

Bass à la Chambord

Rauenthaler

**HORS D'ŒUVRES**

Variés Variés  
Timbale de faisan aux truffes

**RELEVÉ**

Selle de venaison à l'anglaise

Pommery Sec

**ENTRÉES**

Estomac de chapon à l'impératrice  
Pâté de foie gras en Bellevue  
Sorbet au kirsch

Château Latour

**ROTI**

Canvas-back duck  
Salade

Clos de Vougeot

**ENTREMETS**

Pommes duchesse      Epinards      Petits pois

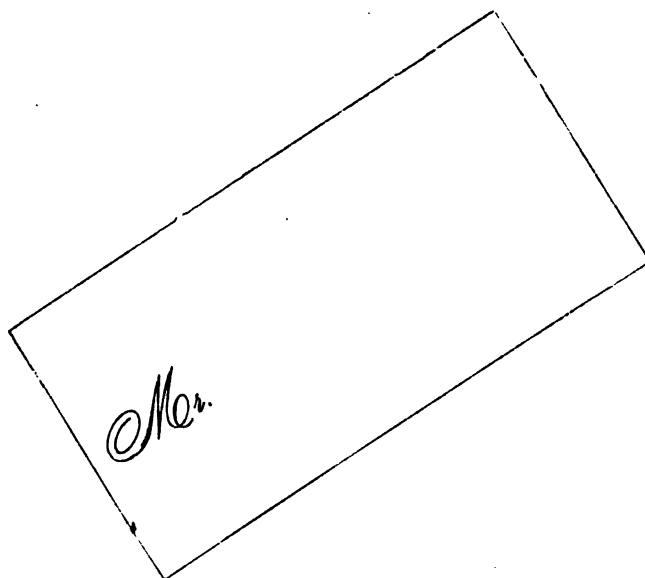
**SUCRES**

Glace néapolitaine      "Bee Hive"      Gâteaux variés  
Fruits et dessert  
Café

Liqueurs

LOROS CLUB, December 10, 1880

DEMPEY & CARROLL, N. Y.



## **FAREWELL DINNER**

**Given by Members of the NEW JERSEY BAR**

TO

**Hon. Theodore Runyon,**

CHANCELLOR OF THE STATE OF  
NEW JERSEY,

**On his Departure for Europe,**

Metropolitan Hotel, New York.

June 1st, 1880.

---

DEMPSEY & CARROLL,  
ART STATIONERS, UNION SQUARE, N. Y.

# MENU

## PREMIER SERVICE

Little Neck Clams

Tortue à l'anglaise      Tortue clair

Bouchées à la princesse

Bass rayée, farcie au four  
Pommes nouvelles

Selle d'agneau, sauce mente  
Petits pois nouveaux  
Tomates farcies

Petit filet de bœuf, sauce Bearnaise  
Chouxfleur au gratin  
Pointes d'asperges

Ris de veau piqué  
Fonds d'artichauts  
Croûtes aux champignons frais

PUNCH  
à la romaine

## DEUXIEME SERVICE

Poularde de grain bardée aux cressons  
Haricots verts

Bécassines sur canapés  
Salade de laitue mayonnaise

Omelette soufflée au rhum  
Glaces variées en petits fruits

Fruit et dessert      Café  
Cognac

Xérès

Château  
Latour Blanche

Château Lafite

Champagne  
Private stock





**ANNUAL DINNER**

OF THE

**ALUMNI ASSOCIATION**

OF

**ST. JOHNS COLLEGE,**

**FORDHAM, N. Y.**



**METROPOLITAN HOTEL,**

**THURSDAY EVEN'G, JUNE 24,  
1880.**

---

**DEMPSEY & CARROLL,  
ART STATIONERS, UNION SQUARE, N. Y.**

# MENU

"He which hath no stomach to this,  
Let him depart!"

*King Henry V.*

Little Neck Clams

"Here in the sands  
Thee I'll rake up."

*King Lear.*

## SOUP

Consommé printanier royale

"Master, if you do, expect spoon-meat."

*Comedy of Errors.*

## FISH

Kenebec salmon à la normande

"A fish that appeared upon the coast on Wednesday."

*Winter's Tale.*

Potatoes à l'anglaise

"We should take root here."

*King Henry VIII.*

Cucumbers

"Slice, I say! slice! that's my humour."

*Merry Wives of Windsor.*

## RELEVÉ

Saddle of lamb, mint sauce

"In peas was never gentle lamb more mild."

*King Richard II.*

New green peas

"Peas, ye fat-kidneyed rascal!"

*King Henry IV.*

## ENTRÉES

Tenderloin of beef larded à la Hussarde

"As 'twere, a kind of tender."

*Merry Wives of Windsor.*

Cauliflower à la crème

"Where's then the saucy boat?"

*Troilus and Cressida.*

Timbale of sweetbreads à la Providence

" Might have kept this calf-bred."

*King John.*

Tomatoes stuffed

" You are full of heavenly stuff."

*King Henry VIII.*

### ROMAN PUNCH

" We'll mend our dinners here."

*Comedy of Errors.*

### ROAST

Spring chicken farcie en demi glacé

" I doubt some fowl play."

*Hamlet.*

New string beans

English snipe on toast au cresson

" This was well done, my bird."

*The Tempest.*

Lettuce salad

" How lush and lusty the grass looks ! how green !"

*The Tempest.*

### PASTRY AND DESSERT

" Set thee on to this desert."

*Cymbeline.*

Pudding soufflé à la reine

Champagne jelly

Assorted cake

Ice cream en pyramide

" Here we wander in illusions ;  
Some blessed power deliver us from hence."

*Comedy of Errors.*

Pine apple cheese

" Why, my cheese ! my digestion !"

*Troilus and Cressida.*

Fruits

Coffee

" For we have stomachs."

*The Tempest*

-----  
" A most delicious banquet,  
And brave attendants."

*Taming of the Shrew.*

" We can afford no more at such a price."

*Love's Labour's Lost.*

MANHATTAN



A. O. U. W., 149.

SECOND ANNUAL DINNER,

ILLUMINATED MONOGRAM,

"A. O. U. W."

**METROPOLITAN HOTEL,**

APRIL 16, 1880.

DEMPSEY & CARROLL,

ART STATIONERS, UNION SQUARE, N. Y.

# MENU

## SOUP

Consommé Julienne aux quenelles

## FISH

Boiled Red Snapper, Lobster butter sauce  
Potatoes à la hollandaise

## RELEVÉS

Boiled Turkey with Oyster sauce  
Smoked Beef Tongue with Sprouts

## ENTRÉES

Fricandeau of Veal, piqué à la macédoine  
Côtelettes of Chicken aux Champignons  
Fine Macaroni à la milanaise

## ROAST

Ribs of Beef  
Ham glacé, Madeira sauce  
Spring Lamb, Mint sauce

---

Chicken Salad                      Lettuce

---

## VEGETABLES

Green Peas                      Sweet Corn  
Stewed Tomatoes              Mashed Potatoes

## PASTRY, ETC.

Pudding, soufflé à la reine, Cognac sauce  
Wine Jelly              Assorted Cakes  
Ice Cream in form

---

Fruits                      Coffee

## **OPENING ADDRESS,**

**Master Workman J. STEWART WILSON.**

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## **TOASTS.**

**1. OUR ORDER.**

**Its Principles and Objects.**

**Bro. HANS POWELL, M. D.**

**2. THE GRAND LODGE.**

**Grand Foreman EUGENE B. TRAVIS.**

**3. THE ORDER IN N. Y. DISTRICT.**

**D. D. G. M. W. S. MERRITT HOOK.**

**4. OUR SISTER LODGES.**

**By THEIR REPRESENTATIVES.**

**5. MANHATTAN LODGE.**

**Its Past, Present and Future.**

**Bro. THOS. H. C. KINKAID.**

**6. UNITY.**

**Rev. Bro. SAM'L ALMAN.**

**7. FRATERNITY.**

**Bro. F. GRAUERT.**

# Gilsey House.

Description of Elegant Menus of Dinners given at the Gilsey House,  
under the management of Mr. Robert E. Flewe.

MENUS FURNISHED BY MESSRS. DEMPSEY & CARROLL.

Dinner to *Lt.-General Sheridan* by Mr. E. B. Parsons, May 7, 1880. Satin ribbons fringed; scenes painted by hand; names and monograms; also menu on tinted board; cavalry, flag, and swords, with names of guests, hand painted, attached to the ribbon.

*Mr. Thomas Dickson's* dinner to his friends, March 20, 1880. Menu printed in tints on one side, the other being Japanese scenes, with silk raised figures. The two cards were connected by satin ribbons. Menu painted on one side, the guest's name on the other.

To *Dr. Houghton* and his friends by Mr. William Watson, Oct. 15, 1880. Menu printed on heavy gold-edged card-board, inserted in hand-painted satin ribbons.

*Mrs. M. H. Breslin*, dinner to old friends. Menu printed in tints on card-board. Feather birds, with hand-painted scenes on another; both inserted in folding satin ribbons. Names of guests and scenes hand painted. Very recherché.

Dinner to *Mr. Harry Heyl* by his friends. Elegant folding satin menus, painted with marine views. Bon Voyage, &c Very rich and beautiful.

COMPLIMENTARY DINNER

TO

**LT.-GEN'L SHERIDAN,**

BY

MR. E. B. PARSONS.

**M E N U**

Neck Clams

**POTAGE**

Consommé à la belle jardinière

**HORS D'ŒUVRE**

Coquilles à la St.-Jacques

**POISSON**

Filet de bass farcis au gastronome

**ENTRÉES**

Ris de veau à la financière      Poitrine d'agneau à la Diogène

**ENTREMETS**

Tomates farcies      Petits pois      Asperges  
Pommes nouvelles à la maître d'hôtel

**SORBET**

Punch la reine de mai

**ROTI**

Bécassines

**SALADES**

Laitue      Concombres      Tomates

**FRUITS**

Fraises à la crème

**FROMAGE**

**CAFÉ**

GILSEY HOUSE.

MAY 7, 1880.



Double Cards, tied with Ribbons. One side, Japanese Raised  
Silk Figures; opposite side. "MENU" Painted by  
hand on Silk Ribbon.

**THE INVITED.**

R. M. OLYPHANT.  
THOS. HICKS.  
FRED. G. SWAN.  
JOHN H. GARDNER.  
JOHN H. GARDNER, JR.  
P. H. BALLANTINE.  
J. H. BALLANTINE.  
H. M. BOIES.  
THOS. F. TONEY.  
THOS. DICKSON.  
J. P. DICKSON.  
W. C. CATTELL.  
C. F. YOUNG.  
L. G. B. CANNON.  
W. H. TILLINGHAST.  
G. R. BLANCHARD.

*Mr. Thomas Dickson's  
Fifty-Sixth Annual Birth Dinner.*

**HUITRES**  
sur coquille

**POTAGE**  
Bisque d'écrevisses

**HORS D'ŒUVRE**  
Bouchées à la reine Hortense

**POISSON**  
Turbot à la hollandaise

**ENTRÉES**  
Canetons de volaille à la financière  
Filet mignons à la Périgord

**ENTREMETS DE LÉGUMES**  
Tomates farcies Asperges nouveaux  
Pommes à la maître d'hôtel

**SORBET**  
Punch au marasquin

**ROTI**  
Bécassines

**SALADE**  
Laitue Tomates Concombres

Glace moulée Grosse pièce en sucre Petits gâteaux

**FRUITS**  
Fraises à la crème

Fromage

**CAFÉ ET LIQUEURS.**

GILSEY HOUSE.

March 26, 1880.

DENNEY & CARROLL,  
ART STATIONERS, UNION SQUARE, N. Y.

**"MENU"**

Printed on Gold-Edged Cardboard, enclosed in Fringe-  
Folded Satin, decorated with Hand Painting.

**COMPLIMENTARY DINNER**

*To Mr. Doughton and his friends, Major Popho  
and J. P. Edwards,*

**BY WILLIAM WATSON.**

**MENU**

|                                                                                                       |                               |
|-------------------------------------------------------------------------------------------------------|-------------------------------|
| <b>A<br/>HUITRES</b><br>Sur coquilles                                                                 | <b>VINS</b><br>Latour Blanche |
| <b>POTAGES</b><br>Consommé royale      Bisque d'écrevisses                                            | Steinberger Cabinet           |
| <b>HORS D'ŒUVRE</b><br>Coquilles à la St. Jaques                                                      | Château du Tertre             |
| <b>POISSON</b><br>Filet de bass rayé à la normande                                                    |                               |
| <b>ENTRÉES</b><br>Vol au vent de jeune pigeons à la Toulouse<br>Filet mignon de bœuf à la périgordine | Pommery & Greno<br>Sec        |
| <b>ENTREMETS DE LÉGUMES</b><br>Choux de Bruxelles      Tomate glacé<br>Pommes à la duchesse           |                               |
| <b>PUNCH IMPERIAL.</b><br><b>A<br/>ROTIS</b><br>Perdreaux      Red head duck                          | Clos de Vougeot               |
| <b>SALADE</b><br>Laitue      Tomate                                                                   |                               |
| <b>GLACE</b><br>à la vanille moulée                                                                   | Vino de Porto                 |
| <b>FRUIT      FROMAGE      CAFÉ</b>                                                                   | Liqueurs                      |
| <b>GILSBY HOUSE.</b>                                                                                  | <b>OCTOBER 15TH, 1880</b>     |

# RE-UNION OF OLD FRIENDS BY MRS. M. H. BRESLIN

## MENU

**HUITRES**  
sur coquilles

**POTAGES**  
Bisque d'écrevisses      Consommé royale

**HORS D'ŒUVRE**  
Coquilles à la James

**POISSON**  
Turbot anglais à la hollandaise      Alose à la maître d'hôtel

**RELEVÉ**  
Filet de bœuf piqué à la flamande

**ENTRÉES**  
Timbales de ris de veau à la dauphine      Filet de volaille glacé à la Périgordine  
Terrapin en caisse à la Monroe

**ENTREMETS DE LÉGUMES**  
Tomate nouvelle farcie      Chouxfleur      Flageolets  
Pommes à la princesse

**PIÈCES FROIDES**  
Pâté de foie-gras en bellevue      Aspic d homard à la gastronome

**PUNCH**  
aux fleurs-de-lis

**ROTIS**  
Canvas-back duck      Pigeons

**SALADE**  
Concombres      Laitue      Tomates      Radis

**PIÈCES EN SUCRES**  
Charlotte moderne      Emblème de fortune mutuelle      Petits gâteaux

**GLACE**  
à la vanille, moulée

**FRUIT**  
Fraises à la crème

**CAFÉ**

**VINS**  
Château Yquem      Steinberger Cabinet      Gonzales Amontillado  
Château du Tertre      Pommery Sec      Clos de Vougeot  
Liqueurs

GILSEY HOUSE.

February 10, 1880.

DEMSEY & CARROLL, ART STATIONERS, UNION SQUARE, N. Y.

# COMPLIMENTARY TESTIMONIAL

TO

**HARRY C. HEYL**

BY HIS FRIENDS

---

CHAS. H. WILSON,  
JOHN G. MORRISON,  
JAS. M. WHITNEY,  
B. A. GIBERSON,  
JULES C. EYTINGE,

GEO. WARNER,  
J. L. B. WILLARD,  
P. E. TALLMAN,  
J. A. CHURCHILL,  
SAM'L P. WALKER,

Invited Guest,  
GEO. A. HEYL, of Philadelphia.

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## SOUPER

---

Huitres à la poulette

---

Côtelettes d'agneau aux pointes d'asperges  
Pommes grillées

---

Bécassines aux cressons

---

Mayonnaise de Volaille  
Salade de homard

---

Fraises à la crème

---

Fromage

---

Café

---

Evening, April 3d, 1880

GILSEY HOUSE

---

DEMPSEY & CARROLL,  
ART STATIONERS, UNION SQUARE, N. Y.

## Delmonico.

A few of the Elegant Menus furnished by Messrs. Dempsey & Carroll  
for Dinners given at Delmonico's.

**B**ANQUET of statesmen—in honor of Senator John P. Jones,  
given by ex-Senator S. W. Dorsey—at Delmonico's.

THE MENUS (from the *N. Y. Times*).—At each cover was an elaborately designed *menu* printed in gold, and bearing on the reverse side the name of the guest for whom it was intended. A second leaf, opening upward, bore the picture of a bird, dressed in its natural feathers. No two guests had the same bird, and the plumage of some was brilliant in colors. On the reverse of this leaf was a list of the invited guests, also printed in gold, and the whole was incased in satin of every conceivable shade.

The *menus* were works of high art—and from the establishment of Messrs. Dempsey & Carroll, of Union Square.

The ninth annual dinner of the Alumni Association of the Medical Department of the University of the City of New York was the leading affair at Delmonico's last night.

The *menus* and toasts were printed in purple, on double-gilt-edged card-board, making a very rich and tasteful souvenir. They were furnished by Messrs. Dempsey & Carroll.

“Good night, good night; parting is such sweet sorrow,  
That I shall say good night till it be morrow.”

First Panel Sheriffs' Jury gave their annual dinner at Delmonico's, Fifth avenue.

The guests numbered one hundred and fifty—and were presided over by Judge Brady. The *menus* were very elegant, hand-painted on satin, folded, and were gems of artistic invention. Messrs. Dempsey & Carroll furnished them.

## DINNER GIVEN

BY

**Hon. S. W. DORSEY to Hon. JNO. P. JONES.**

DELMONICO'S, FEBRUARY 14th. 1880.

Hon. J. P. Jones,  
Hon. Roscoe Conkling,  
Hon. George B. Loring,  
Hon. W. B. Woodin,  
Hon. J. B. Chaffee,  
Mr. J. D. Warren,  
Mr. Whitelaw Reid,  
Mr. H. C. Dickinson,  
Hon. Geo. M. Robeson,  
Hon. W. H. Robertson,  
Mr. J. H. Flagg,  
Hon. A. G. McCook,  
Hon. J. H. Ketcham,  
Mr. C. E. Simpson,  
Hon. Amos Townsend,  
Hon. A. McDonald,  
Hon. J. W. Windom,  
Hon. J. Donald Cameron,

Hon. Ira Davenport,  
Mr. S. B. Elkins,  
Hon. Geo. H. Sharpe,  
Mr. E. O. Wolcott,  
Mr. DeWitt C. Wheeler,  
Hon. R. C. McCormick,  
Mr. J. F. Smyth,  
Hon. P. B. Plumb,  
Hon. Thomas Murphy,  
Mr. Hugh Hastings,  
Hon. A. B. Cornell,  
Mr. Chauncey Depew,  
Mr. W. E. Chandler,  
Hon. Wm. Dorsheimer,  
Mr. L. M. Lawson,  
Mr. S. B. French,  
Hon. Wm. Windom,  
Mr. J. W. Bosler,

Hon. T. C. Platt,  
Hon. Hamilton Ward,  
Hon. W. B. Allison,  
Mr. A. W. Gill,  
Mr. A. J. Keller,  
Hon. H. W. Blair,  
Mr. Wm. Lent,  
Hon. J. H. Starin,  
Hon. Dennis McCarthy,  
Hon. J. G. Blaine,  
Mr. Chas. E. Smith,  
Hon. Newton Booth,  
Genl. C. A. Arthur,  
Hon. E. M. Madden,  
Hon. J. H. Mitchell,  
Hon. L. P. Morton,  
Hon. John A. Logan,  
Mr. N. D. Wendell.

### →\* MENU \*←

#### A HUITRES

#### POTAGES

Tortue verte, eau clair

Bisque d'écrivisses

#### HORS D'OEUVRE

Varié

Palmettes à la varsoviennne

Varié

#### RELEVÉS

Saumon frais, sauce vert pré

Alose, maître d'hôtel

Selle d'agneau, chancellerie

#### ENTRÉES

Suprêmes de volaille, Lucullus

Côtelettes de pigeon à la Lauriston

Terrapine à la georgienne

#### SORBET MONTMORENCY

#### ROTIS

Chapon farci aux truffes et marrons

Bécassines anglaise

#### SALADE

Aspic de foie gras

#### SUCRÉS

Pouding à la Humboldt

Gelée Dantzic

Gaufres à la crème

Pièces montées

#### GLACES

Pouding aux cerneaux

Soufflé aux macarons.

#### FRUITS ET DESSERT

#### CAFÉ

DEMPSEY & CARROLL,  
ART STATIONERS, UNION SQUARE, N. Y.

**Ninth Annual Dinner**

**ALUMNI ASSOCIATION**

(MEDICAL DEPT.)

—== UNIVERSITY CITY OF NEW YORK. ==—

Two serpents entwined  
around a staff,

A feast is made for laughter, and wine maketh merry.—ECCLESIASTES.

DELMONICO'S, FEBRUARY 19th, 1880.

DEMPEY & CARROLL, ART STATIONERS, UNION SQUARE, N. Y.

## MENU ON SILK.

"Bid them cover the table, serve the meat and we will come in to dinner."—MERCHANT OF VENICE.

### HUITRES

"Thou didst smile, which raised in me an undergoing stomach to bear up, against what should ensue."

### CHABLIS

"When the butt is out, we will drink water,  
Not a drop before."

### POTAGES

Consommé ministériel      Bisque de crabs

For this to-night be sure thou shalt have cramps,  
Side stitches that shall pen thy breath up.

### HORS D'ŒUVRES

Varié

Croquettes panachées

Varié

### RELEVÉS

Filet de sole, ravigote

Quartier de chevreuil, vin d'Oporto

"That sort was well fished for."

### SHERRY

"What would I do! 'Scape being drunk for want of wine."

### ENTRÉES

Côtelettes à la Victoria

Escalopes de filet de bœuf, périgueux

Dindes à la Toulouse

"This was well done, my bird."

### MACON

"The wills above be done,  
But I would fain die A DRY DEATH."

### SORBET

à l'impériale

"What! must our mouths be cold!"

### ROTIS

Perdreux et Redheads

Whom I with obedient steel, three inches of it,  
Can lay to bed forever.

### SALADE

Champagne

"Mum then and no more; proceed."

### ENTREMETS

Pommes anglaise

Epinards

Petits pois

Haricots verts

"Oeres, most bounteous lady, thy rich lease."

### SUCRÉS

Pouding aux pêches, Sabayon

Gelée au madère      Charlotte russe

Glace néapolitaine

"We are such stuff as dreams are made of."

### PIÈCES MONTÉES

### FRUITS ET DESSERT

### CAFÉ

### LIQUEURS CHARTREUSE COGNAC

"Good, yet remember what thou hast on board."



## TOASTS ON SILK.

The hour's now come ; the very minute bids thee open thine ear ;  
Obey and be attentive.—The Tempest.

---

### THE UNIVERSITY OF THE CITY OF NEW YORK.

The most convenient place that I can think,  
For such receipt of learning.—Henry VIII.

Chancellor Crosby, D.D. LL.D.

---

### THE COUNCIL.

You are a counsellor ; use your authority.—The Tempest.

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### OUR ALUMNI.

May they increase as fast and spread their boughs,  
As the high fame of their great owner grows.—Waller.

George K. Smith, M.D.

---

### MEDICAL DEPARTMENT.

I have already sworn, to live and study here three years.—Love's Labor Lost.

Alfred L. Loomis, M.D.

---

### OUR SISTER COLLEGES.

And all that freedom's highest aim can reach,  
Is but to lay proportioned loads on each.—Goldsmith.

Fessenden N. Otis, M.D., College Phys. and Surgeons,  
Lewis A. Sayre, M.D., Bellevue Hospital Med. College.

---

### THE PULPIT.

Of all God's works which do this world adorn,  
There is no one more fair and excellent,  
Than is man's body both for power and form,  
While it is kept in sober government.—Spencer.

Rev. Charles D. W. Bridgman, D.D.

---

### THE BAR.

And sovereign law that states collected will,  
O'er thrones and globes elate, sits empress,  
Crowning good, repressing ill.—Sir Wm. Jones.

Hon. Wm. Walter Phelps, Esq.

---

### THE PRESS.

On a winged word hath hung the destiny of nations.

John Foord, Esq.

---

Good night, good night ; parting is such sweet sorrow,  
That I shall say good night, till it be morrow.—Romeo and Juliet.

**ANNUAL DINNER**  
OF THE  
**FIRST PANEL SHERIFF'S JURY.**

**OYSTERS.**

Sauterne.

**SOUPS.**

Broth royale.

Bisque of crabs.

**SIDE DISHES.**

Olives.

Pâtés, Queen's fashion.

Radishes.

**RELEVÉS.**

Bas, Vénitien.

Bordeaux.

Salmon, Holandaise.

Filet of Beef, Parisien.

George Goulet Extra Dry Champagne.

**ENTRÉES.**

Turkey, Toulouse style.

Scallops of Lamb, Hungarian fashion.

Deviled Crabs.

Kirsch Punch.

**ROAST.**

Bourgogne.

Canvas-backs.

Quails.

Salade.

**VEGETABLES.**

Pommes croquettes.

Stewed Tomatoes.

Peas.

Corn.

**DESSERT.**

Pudding Sabayon.

Madeira jelly.

Wafers Chantilly.

Rum cakes.

Bavarian cream.

Néapolitaine.

Tutti frutti.

Pyramids.

**COFFEE.**

**FRUITS.**

**COGNAC.**

14th January, 1880.

DELMONICO.

DEMPSEY & CARROLL,  
ART STATIONERS, UNION SQUARE, N. Y.

## Elegant Private Dinners.

- 1.—Dinner given by the *Hon. Henry Hilton to the World's Fair Committee*, as organized by him, at his residence, No. 7 West Thirty-fourth street, March 26, 1879.

The *menus*, thirty in number, were works of Art, from the establishment of Messrs. Dempsey & Carroll, hand-painted, each card different, representing scenes of thirty nationalities.

- 2.—Dinner given by *Hon. Henry Hilton*, at his residence, March 10, 1880.

*Menu* on gold beveled-edged cards, presenting one of the finest dinners in table appointments, wines, etc., ever given in this city.

- 3.—Christmas dinner, by *Mrs. A. T. Stewart*, at her residence, Fifth Avenue and Thirty-fourth street, December 25th, 1879.

*Menus* by Messrs. Dempsey & Carroll, which are pronounced unequalled in elegance and richness of execution, twenty-five hand-painted, in double fold of the richest of ribbons, the *menus* and ribbons painted by a distinguished artist—from original designs.

- 4.—Dinner by *Mr. John Jacob Astor*, at his residence, 338 Fifth Avenue.

Printed on imported *menus*. Very neat and rich.

- 5.—Dinner by *Mrs. D. H. McAlpin*, at her residence, 673 Fifth Avenue, December 19th, 1879.

The *menu* was printed on a design made for Mrs. McAlpin, being Cleopatra's Needle, which was the first in the United States. The *menus*, when folded, formed four sides, presenting miniature obelisks. The *menu* was printed inside. The making of *menu*, etc., was executed by Messrs. Dempsey & Carroll.

## DINNER GIVEN

BY THE

### Hon. Henry Hilton to the World's Fair Committee

*The Cards were hand-painted and highly mentioned as works of art.  
Each card represented a different nationality.*

#### MENU

Huîtres

#### POTAGES

Printanier aux quenelles      Bisque d'homard

#### HORS D'ŒUVRE

Variés      Petits pâtés à la Dauphine      Variés

#### RELEVÉS

Darne de saumon à la cardinal      Selle d'agneau aux tomates farcies  
Concombres

#### ENTRÉES

Filet de bœuf grillé à l'anglaise      Ris de veau piqué à la Pompadour  
Terapène à la Maryland

#### SORBET

au Marasquin

#### ROTIS

Canvas-back duck      Poulet de printemps  
Cœur de laitue

#### ENTREMETS

Asperges      Pommes Bermude en serviette      Champignons frais sur toast  
Pois nouveau

#### SUCRÉS

Timbales de pêches à la Richelieu      Gelée Dantzick      Pudding Neselrode  
Meringue Chantilly      Petits fours

Fromage

Fruits

Dessert

#### CAFÉ

1<sup>er</sup> service

Steinberger Cabinet 1857

Pale Sherry 1822

Château Yquem

Château Lafite 1865

Imperial Tokay 1834

#### VINS

2<sup>ème</sup> service

Champagne "H. H. Private Stock"

Chambertin

Johannisberger Madeira 1844

Blue Seal, Johannisberger 1862

Liqueurs variées

March 26, 1879.

No. 7 WEST 34TH ST.

PERREY & CARROLL, ART STATIONERS, UNION SQUARE, N. Y.

**BANQUET**  
TO  
**GOV. A. B. CORNELL,**  
BY  
**HON. HENRY HILTON,**

December 8th, 1880.

**MENU**

Huitres et citrons

**POTAGES**

A l'écoissaise      Consommé de volaille régence

**HORS D'ŒUVRES**

Variés

Petites timbales à la Richelieu

**POISSON**

Filet de sole au gratin, italienne

Concombres

Pommes duchesse

**RELEVÉS**

Selle de venaison piquée, sauce Cumberland

Chapon braisé, maréchale

**ENTRÉES**

Ris de veau à la Pompadour

Côtelettes d'agneau, macédoine

Terrapène à la crème, Maryland

**ENTREMETS**

Asperges en branches

Petits pois

Haricots verts

Fonds d'artichauts

**FROID**

Pâté de foie gras en bellevue

Pain Isabelle, historiée

Salade de queues d'écrevisses

**SORBET**

Cardinal

**ROTI**

Canvas-back duck

Cœur de laitue

**SUCRES**

Macédoine de fruits, marasquin

Charlotte de pommes parisienne

Gelée à l'orange, garnie

Corbeille jardinière

Gâteaux assortis

Bonbons

Pièces montées

**FRUITS ET DESSERT**

Fromages      Café

Bronze Seal  
Johannisberger

Oloroso

Château Yquem  
Crème

Château d'Issan

Champagne  
Private Stock

Vieux Maître  
"Brahmin"  
1821

Clos de Vougeot

Imperial Tokay

Alto Douro  
Port, 1840

Cognac, 1840  
Liqueurs variées

7 WEST 34TH STREET.

December 8, 1880

DEANBY & CARROLL, N. Y.

# →\*DINNER\*←

GIVEN BY

HON. HENRY HILTON

## M E N U

HUITRES  
au citron

### POTAGES

Crème d'orge à la princesse

Consommé de volaille, Francklyn

### HORS D'ŒUVRES

Variés

Variés

Petites croustades de fondues à la Rossini

### POISSON

Turban de filet de sole à la Cambacérés

Concombres

Pommes au beurre

### RELEVÉ

Selle d'agneau, sauce mente

Haricots verts

### ENTRÉES

Timbales de volaille aux truffes, Périgueux

Salmi de bécassines, chevalière

Terapène à la crème, Maryland Club

### ENTREMETS

Petits pois nouveaux

Croûte aux champignons frais

Asperges en branches

Fonds d'artichauts

### FROID

Pain de poularde en damier

Pâté de foie gras en bellevue

### SORBET

au kirsch

### ROTI

Canvas-back duck

Cœur de laitue

### SUCRES

Soufflée aux abricots

Crème renversée à l'arrack

Gaufres à la flamande

Petits fours

Glace en forme

Bonbons

Pièces montées

Fraises

### FRUITS ET DESSERT

FROMAGE

CAFÉ

7 West 34th Street.

March 10, 1880

## V I N S

Château Yquem Crème

Amontillado H 90, 1823

Imperial Steinberger  
Cabinet

Château d'Issan

Champagne  
Private Stock

Ceylon Madeira, 1822

Chambertin

Blue Seal Johannisberger

Alto Douro, 1840

Cognac, 1805

Liqueurs variées

DEMPSEY & CARROLL, ART STATIONERS, UNION SQUARE, N. Y.

# CHRISTMAS DINNER

Given by Mrs. A. T. STEWART, December 25th, 1879.

## MENU

### A HUITRES POTAGES

Crème de volaille Consomme Montmorency

### HORS D'ŒUVRES

Bouchées aux champignons frais  
Olives farcies Tomates Canapé d'anchois

### POISSON

Darne de Saumon, Mirabeau  
Pommes en surprises Concombres

### RELEVÉS

Filet de bœuf à la Godard  
Suprême de dinde en arcade

### ENTRÉES

Boudin de Chapon, Richelieu  
Pâté chaud de ris de veau, Régence  
Timbale à la Parisienne Terapène à la Maryland

### ENTREMETS

Fonds d'artichauts Cardon à la moelle  
Petit pois Tomates farcies  
Asperges en branches

### PUNCH À LA CARDINAL

Pain de volaille, Monarque  
Galantine de perdrix sur socle

### RÔTI

Canvas-back ducks Laitue en mayonnaise

Plum pudding au sabayon Crouûte de brioche aux fruits  
Gelée macédoine Gâteaux assortis Pouding Nesselrode

### FRAISES

Pieces montées Bonbons

### FRUITS ET DESSERT

### FROMAGES

### CAFÉ

FIFTH AVENUE,  
Cor. West 34th Street.

## VINS

Château Yquem crème  
Amontillado Sherry

Steinberger Cabinet

Château Lafite

Champagne  
Private Stock

Clos de Vougeot

Blue Seal Johannis-  
berger

Cognac, 1805  
Hollands, 1822



Cleopatra's Needle.



# M E N U

*Ouïtes en coquilles*

**VINO DE PANTO**

*Consomme a l'Imperial*

*Crème d'asperges*

*Timbales de volaille au supreme*

**CHABLIS**

*Saumon de Hernebeck*

*a la Louis Philippe*

*Fillets de bœuf a l'Orli*

*Pommes gastronome*

*Fragsidi de bœuf a la Napolitaine*

*Champignons frais farcis*

**VEUVE CLICQUOT**

*Cuisses de ris de veau a la Chevaliere*

*L'étils pois d'amour*

*Polliee de faisans de gourmets*

**CHATEAU MARGAUX**

*Fonds d'astichaux a la Villeroi*

**PUNCH CLEOPATRA**

*Selle de chevreuil a la Demidoff*

*Pigeonneaux sur canape aux cressons*

*Mayonnaise de celeri*

*Croutes d'apricots au sabayon*

**CHAMPAGNE EN SURPRISE**

*Glace a la Duc d'Anmale*

**MADERE**

*Gâteaux assortis et fruits en saison*

**CAFE**

**LIQUEURS**

Vendredi 19 dec. 1879.

673 Fifth Avenue

Inside of Cleopatra's Needle.

# DINNER

Given by Mr. John Jacob Astor,

858 FIFTH AVENUE.

## MENU

Huitres en coquilles et citrons

### POTAGES

Tortue, style Liverpool

Consommé à la d'Orléans

### HORS D'OEUVRE

Coquilles St.-Jacques

### RELEVÉS

Bass à la Chambord

Crème de saumon à la Parisienne

Filet de bœuf à la moderne

### ENTRÉES

Timbale de poularde à la reine

Cailles braisées à la châtelaine

Terrapin à l'Espagnole

### SORBET AU KIRSCH

Aspic de foie-gras en Bellevue sur socle

### ROTI

Canvas-back duck

### SALADE

Céleri en mayonnaise et laitue

### ENTREMETS

Pudding à la Portugaise

Charlotte russe

Gelée à l'orange

Glacés

Fruits et dessert

DEMPSEY & CARROLL, ART STATIONERS, UNION SQUARE, N. Y.

DINNER  
TO  
GOV. A. B. CORNELL,  
BY  
JUDGE AND MRS. HORACE RUSSELL.

Gentlemen's names printed on satin.

MENU

|                |                                 |            |
|----------------|---------------------------------|------------|
|                | Oysters                         | Chablis    |
|                | Olives Pickles                  |            |
| <b>SOUP</b>    | Julienne                        | Sherry     |
|                | Chicken                         |            |
| <b>FISH</b>    | Salmon Lobster Chops            | Yquem      |
| <b>ENTRÉES</b> | Patties                         |            |
|                | Chicken Croquettes              | Haut Brion |
|                | Green Peas                      |            |
| <b>RELEVÉS</b> | Filet of Beef Saddle of Mutton  | Champagne  |
|                | Cauliflower and Potatoes        |            |
|                | ROMAN PUNCH                     |            |
| <b>ROAST</b>   | Canvas-back Ducks Partridges    | Chambertin |
|                | Salad                           |            |
|                | Pâtés de Foie Gras              |            |
|                | Cabinet Pudding Charlotte Russe | Tokay      |
|                | Fancy Ices                      |            |
|                | Dessert Coffee                  | Cognac     |

December 1st, 1880

24 WEST 34TH STREET

DEMPSEY & CARROLL, N. Y.

**RECEPTION TO GENERAL U. S. GRANT,**

**WARREN POINT FARM,**

**December 11, 1860.**

**M E N U**

Consommé en tasse

Huitres à la Béchamel

Olives espagnoles

Croûte aux anchois

Céleri

Le saumon de Kennebec au beurre Montpellier

Le filet de bœuf piqué, sauce ravigote

Le chapon rôti aux cresson

La langue de bœuf fumée en aspic

Le pâté de gibier à la façon de Strasbourg

La galantine de dinde en belle-vue

Le jambon de York décoré

La caille rôtie en volière

Les poules de prairie rôties

Mayonnaise de volaille

Salade de homard

Salade de crevette

Sandwiches

Glace en forme

Petits fours

Bonbons

Fruits

Café

DEMMEY & CARROLL, ART STATIONERS, UNION SQUARE, N. Y.

UNIVERSITY CLUB

NOVEMBER 19. 1879

## \*MENU\*

### HUITRES

### POTAGES

Purée de gibier au chasseur    Consommé princesse

### HORS D'ŒUVRES

Bouchées de champignons frais  
Olives            Céleri            Radis

### POISSON

Filets de bass rayée à la Joinville  
Pommes duchesse

### RELEVÉS

Selle de venaison à la gelée de groseilles  
Haricots verts            Chou-fleur au gratin

### ENTRÉES

Ris de veau aux pointes d'asperges  
Terrapine à la Maryland

### PUNCH

à la romaine

### ROTI

Canvas-back ducks            Salade

### ENTREMET ET DESSERT

Charlotte Russe  
Fromages    Glaces    Gâteaux    Fruits

### CAFÉ

### VINS

Haut Sauterne

Vin de Pasto

Liebfraumlilch

Leoville.

Pommery Sec.

Clos de Vougeot

Liqueurs

# DINNER GIVEN

AT THE

## →\* ST. JAMES HOTEL \*←

JULY 31, 1880

### MENU

#### HUITRES

Blue Points

#### POTAGES

Purée de gibier

Terrapène à la Maryland

#### ENTRÉES

Suprême de volaille à la Pampadour

Ris de veau en caisse

#### LÉGUMES

Petits pois

Pommes de Bermuda

Artichauts farcis à l'italienne

#### SORBET AUX ORANGES

#### ROTIS

Canvas-back duck

Laitue

#### ENTREMETTS SUCRÉS

Omelette soufflée au marasquin

Glaces moulées

Gâteaux assortis

Fruits

#### CAFÉ

#### VINS

Vin de Graves

Imperial

Château Larose

St. James  
Private stock

Clos de Vougeot

Château Yquem

Cognac

DEMPSEY & CARROLL, ART STATIONERS, UNION SQUARE, N. Y.

# PRIVATE COMPLIMENTARY DINNER

GIVEN AT

## HOTEL BRISTOL.

### "MENU AND NAMES"

Painted on Satin.

Huitres

Tortue verte, (champagne)

Printanier

Variés

Petites bouchées de prince

Variés

Truite à la hollandaise

Pommes à la Dumas

Dinde farcie, giblet sauce

Cochon de lait en surprise

Petits pois français

Asperges en branche

Terrapine à l'américaine

Suprême de volaille, Sévigné

Thanksgiving sorbet

Canvas-back sur canapé

Currant Jelly

Laitue

Plum pudding à l'anglaise

Gâteaux décorés

Pumpkin and mince pie

Meringue à la vanilla

Petits fours

Glace napolitaine

Fruits

Café

HOTEL BRISTOL, 25 Nov., 1880

DEMPEY & CARROLL, N. Y.

"POLOPOLINE,"  
On Silk.

## Annual Dinner

Petites huitres Blue Point

### POTAGE

Printanier à la royale

### POISSON

Bass rayé à la hollandaise

### ENTRÉES

Filet de bœuf piqué aux champignons

Caisses de ris de veau béarnaise

### LÉGUMES

Pommes de terre à la Quélin

Haricots verts à l'anglaise

### SORBET AU RHUM

### RÔTI

Bécasses au cresson

Salade de laitue

### GLACE

Bacchus sur son tonneau

Gâteaux assortis

Fromage

Fruits

### CAFÉ

Chablis

Amontillado Fruity

Talence, 1874

Chambertin, 1874

Brunswick Private Stock  
Champagne

Liqueurs

HOTEL BRUNSWICK,

le 15 novembre 1880

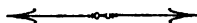
DRAPEY & CARROLL, N. Y.



# "THE HANOVER"

W. E. ALLES, PROPRIETOR

2 EAST 16TH STREET



## M E N U

Small Blue Point Oysters on half shell

Chablis

### SOUPS

Printanier à la royale

Bisque of Crabs

Dry Sherry

### FISH

Smelts, split and broiled

White-bait black-deviled

Rudesheimer

### ENTRÉES

Vol au-vent of Sweetbreads, à la financière

Timbale of Macaroni, à la néapolitaine

Moulin à vent  
Claret

### ROAST

Filets mignons, broiled, à la jardinière

Saddle of Mutton

Château La Rose  
Claret

Perrier-Jouet  
Crémant Royal

### ENTREMET

Sorbet

### GAME

Canvas-back Duck, with boiled Samp

### CHEESE AND SALADS

Lettuce salad

Roquefort

Neufchâtel

Romanée Conti  
Champagne

### SWEETS

Meringues glacées

Plum Pudding

### DESSERT

Fruits, &c., &c.

Café noir

Liqueurs et Cognac

DEMPSEY & CARROLL,  
ART STATIONERS, UNION SQUARE, N. Y.

DINNER GIVEN TO THE OFFICERS OF THE  
AUSTRIAN FRIGATE.

**"SEIDA."**

**ABENDESSEN**

Zu Ehren der Herren Offiziere  
Seiner Majestät Danpferfregatte

**"SEIDA"**

Eine recht kräftige von Ochsen schweif  
Zubereitete **SUPPE** die den Herren gut schmecken soll

**BLAU GESOTTENE FORELLEN**

von *Stifte Lilienfeld* mid Butter sauce  
und kleinen Erdäpfeln

**GULYAS**

so recht auf ungarische Art

**PAPRIKA HÄHNDL**

jung und zart mit Nudeln oesterreichischer Art

**LAMM RIPPCHEN**

gebraten mit allerlei Gemüsen  
die so jetzt im Garden wachsen

**STEIRISCHER KAPAUNER**

(Emigrant)  
Häupel and Paradeis aepfel Salad  
Annanas Scheiben

**APFEL STRUDEL**

so wie ihn die Mutter gemacht

**FRÜCHTE**

**KAFFEE**

Ofner  
Adelsberger  
1862

Somlay  
1870

Torkay Bor  
1850

Ungarischer  
Kronen  
Champagner

Feine Liqueure

*Hotel Hungaria, New York, May 21st, 1880.*

# **The Lambs**

OPENING DINNER OF THE NEW FOLD,  
APRIL 18, 1880.

## **MENU**

Clams on half-shell

### **POTAGE**

Bisque of Crabs

### **FISH**

Striped Bass Boiled, Shrimp Sauce  
Potatoes Cucumbers

### **ENTRÉES**

Timbale of Sweetbreads à la Parisienne  
Fillet of Beef, Mushrooms  
Roman Punch

### **GAME**

English Snipe

### **SALADS**

Tomato and Lettuce  
Cheese Crackers

### **HORS D'ŒUVRES**

Olives Radishes

### **ENTREMETS**

Pêches à la Condé  
Fruits  
Café

# SUPPER

TO THE

## MASTERS OF THE SIXTH MASONIC DISTRICT,

BY

R. W. Bro. W. E. CONNOR, D. D. G. M.



I ken na why ane wi' anither should fight,  
When to 'gree would make ae body cosie and right,  
When man meets wi' man 't is the best way awa,  
To say "Gi'e me your hand,—we are brethren a'."

MAY 27TH, 1880.

DEMPSEY & CARROLL. ART STATIONERS, UNION SQUARE, N. Y.

# "MENU"

Painted by hand on silk ribbon.

And then at night o'er a cheerful bowl,  
We'll drive dull care away.

|                                   |                   |
|-----------------------------------|-------------------|
| Little Neck Clams                 | Chablis           |
| Consommé à la Justin              | Pemartin Sherry   |
| Bisque de nomard                  |                   |
| Bouchées à la Montglas            |                   |
| Concombres Radis Tomates          |                   |
| Filet de soles, Joinville         | Haut Barsac, 1870 |
| Spanish mackerel                  |                   |
| Pommes de terre                   |                   |
| Saddle of Canada mutton           | Pontet Canet      |
| Suprêmes of chicken à la Périgord | Bollinger         |
| Ris de veau à la Victoria         | Champagne         |
| Asparagus                         |                   |
| Artichokes                        |                   |
| Petits pois                       |                   |
| SORBET                            |                   |
| à la St.-Nicholas                 | Cigarettes        |
| English Snipe                     |                   |
| Salade macédoine                  | Chambertin        |
| Charlottes                        |                   |
| Fancy Ice Creams                  |                   |
| Gâteaux                           |                   |
| Bonbons                           |                   |
| Knick-knacks                      |                   |
| Pièces montées                    |                   |
| Fruits and Dessert                |                   |
| Café noir                         | Vieux cognac      |
|                                   | Cigars            |

I would detain you here some month or two.

**"TOASTS"**

Painted by hand on silk ribbon.

**Our Grand Master.**

**E. M. L. EHLERS.**  
His eye begets occasion for his wit.

**The Masonic Fraternity.**

**F. R. LAWRENCE.**  
And loud that clarion voice replies.

**The Sixth Masonic District.**

**J. E. SIMMONS.**  
Thy modesty's a candle to thy merit.

**MYSTIC TIE.**

**METROPOLITAN.**

**ARCTURUS.**

**SYLVAN GROVE.**

**HENRY CLAY.**

**MARION.**

**DORIC.**

**GEO. WASHINGTON.**

**CONTINENTAL.**

**ATLAS.**

**NEPTUNE.**

**ST. NICHOLAS.**

**AMITY.**

**ACACIA.**

**ZERRUBBABEL.**

**NEW YORK.**

**PUTNAM.**

**PURITAN.**

**LILY.**

**ADELPHIC.**

**SACAMORE.**

**CRESCENT.**

**CITY.**

**MOSAIC.**

**FRANKLIN.**

**HIRAM.**

**KANE.**

**MUSIC BY PROFESSOR EBEN.**

# WINDSOR HOTEL

## →\*DINNER\*←

WEDNESDAY, AUGUST 4, 1880.

### Soups

Ox-tail with vegetables

Italian paste au Parmesan

### Hors d'Œuvres

Cervelles de veau, Villeroi  
Sliced tomatoes

French sardines

Spanish or French olives

### Fish

Striped bass à la hollandaise  
Mashed and baked potatoes

Broiled bluefish, ravigote sauce  
Sliced cucumbers

### Boiled

Leg of English mutton  
Ox-tongue

Vermont turkey  
Maryland ham, Madeira sauce

### Relevé

Rump of beef à la Nivernaise

### Entrees

Philadelphia squab, jardinière

Calf's tongue, sauce piquante

Stewed breast of lamb, Irish style

Fried soft-shell crabs

Macaroni, Piedmontaise

### CARDINAL PUNCH

### Roast

Ribs of prime beef

Saddle of lamb, mint sauce

Green goose, apple sauce  
Hucks' County chicken

### Cold Dishes

Roast beef

Chicken  
Breast of corned beef

Beef tongue

Spring lamb  
Spring duck

Ham

### Salads

Chicken mayonnaise  
Cucumber

Tomato  
Lettuce

Lobster mayonnaise  
Beet

### Vegetables

Boiled potatoes  
Green corn

Beets  
Green peas

Mashed potatoes  
Succotash

Fried egg plant  
Stewed tomatoes

String beans  
Boiled rice

Cream spinach  
Summer squash

### Pastry

Pudding, crème de nougat  
Peach meringue tart

Whortleberry pie  
Biscuits à la reine

Assorted cake  
Port wine jelly

### Ice Cream and Confectionery

Lemon ice cream

Pastilles à la rose

### Dessert

English cheese  
Raisins

Roquefort cheese  
Assorted nuts

Edam cheese  
Peaches

### FRENCH COFFEE

### HOURS FOR MEALS:

Breakfast, - - - From 7 to 11 o'clock. Supper, - - - From 7 to 9 o'clock.  
Dinner, - - - " 2 to 4 " Sunday Breakfast, - - - " 8 to 11 "

A Separate Table is Provided for Children and Private Servants.  
Breakfast, - - - 7 to 9. | Dinner, - - - 12 to 1:30. | Supper, - - - 6 to 7:30.

All meals, lunches or fruits sent to rooms will be charged extra.

Full Price Charged for Children Occupying Seats at the Public Table.

SARATOGA SPRINGS.

CHARLES H. SHELLEY,

Manager.

DEMPSEY & CARROLL,  
ART STATIONERS, UNION SQUARE, N. Y.

# GRAND UNION HOTEL, Saratoga Springs, N. Y.

HENRY CLAIR, Lessee.

## DINNER.

Thursday, August 26, 1880.

### Soup.

Green Turtle aux Quenelles.

Consommé de Abati Volaille au Vermicelli.

### Fish.

Broiled Bluefish with Paraley sauce.

Boiled Kennebec Salmon with Lobster, Butter sauce.

### Boiled.

Leg of Mutton, with Turnips.

Corned Beef and Cabbage.

Turkey with Oysters à la Crème.

### Relevés.

Bœuf à la Mode à l'Allemande.

Baked Pork and Beans, L. I. style.

### Entrées.

Wild Pidgeon Braisé à la Piedmontaise.

Escalope of Sweetbreads à la Macédoine.

Haricot de Veal, à la Chipolata.

Breast of Spring Lamb Grillé au Purée Tomatoes.

Macaroni Croquettes à la Velouté

### Roast.

Young Pig, stuffed with Onions, Green Apple sauce.

Leg of Mutton with Currant Jelly.

Philadelphia Chicken en Demi Glacé.

Ribs of Beef.

Ham Glacé, Champagne sauce.

### Mayonnaise.

Chicken.

Potato Salad.

Cucumbers.

Tomatoes.

Lettuce.

### Cold Dishes.

Beef.

Plain Lobster.

Roast Spring Chicken.

Lamb.

Boned Turkey with Truffles.

Pâté de Veau à l'Alsacienne.

### Vegetables.

Boiled New Potatoes.

Mashed Potatoes.

New Beets.

Boiled Rice.

Stewed Tomatoes.

Green Peas.

New Sweet Corn.

Fried Egg Plant.

Boiled Onions.

### Pastry.

Tapioca Pudding, Sherry Wine sauce.

Apple Pie.

Peach Pie.

Blackberry Tartelettes.

Swiss Cream Meringues à la Vanille.

Snow Flake Cake.

Biscuit Français.

Assorted Kisses.

Petit Fours Mélé.

Sassafras Candy.

### Fruits.

Grapes.

Peaches.

Watermelons.

### Dessert.

Paper-shell Almonds.

English Walnuts.

Filberts.

Pecan Nuts.

Brazil Nuts.

PINEAPPLE ICE CREAM.

Layer Raisins.

STRAWBERRY SHERBET.

Coffee.

Tea.

DEMPSEY & CARROLL, ART STATIONERS, UNION SQUARE, N. Y.



# **PARK AVENUE HOTEL,**

Park Avenue, 32d & 33d Sts.

HENRY CLAIR, - - - Lessee.

→\*CHRISTMAS, 1879\*←

BLUR POINTS ON THE HALF SHELL

## **SOUPS**

Purée de Faisan à la Victoria      Consommé de Volaille au timbale, Rachel

## **HORS D'OEUVRES**

Croustade de Fondue à la Rossini      Bouchées des Dames, exquise

## **FISH**

Kennebec Salmon à la Richelieu  
Potatoes en surprise

## **BOILED**

Capon, celery cream      Corned Ham, Brussels Sprouts  
Leg of Mutton à l'anglaise      Corned Beef and Cabbage

## **RÉLEVÉS**

Round of Beef à la flamande      Breast of Turkey, régence

## **ENTRÉES**

Tenderloin of Beef à l'écarlate  
Suprême of Grouse au fumet de gibier  
Lamb Cutlet à la demi-d'oeil  
Rissolle of Sweetbread à la Pampadour  
Crepinette of Chicken aux truffes de Périgord  
Chartreuse of Quail à la parisienne  
Queen Fritters, sauce au kirsch  
Aspic de Homard à la ravigote

PUNCH A LA SAINTE-ALLIANCE

### ROAST

|                                   |                               |
|-----------------------------------|-------------------------------|
| Ribs of Beef, Yorkshire Pudding   | Turkey stuffed with chestnuts |
| Saddle of Mutton with apple jelly | Loin of Veal farcie au jus    |

### GAME

|                              |                              |
|------------------------------|------------------------------|
| Saddle of Adirondack Venison | Red-head Duck, currant jelly |
| Lettuce Salad                |                              |

### COLD DISHES

|                               |                                        |
|-------------------------------|----------------------------------------|
| Pâté de Foie-Gras aux truffes | Boned Capon au pistache                |
| Pâté of Quails au Godiveau    | Boned Partridge with sherry wine jelly |
| Pickled Oysters               | Chicken Salad                          |
| Celery                        | Lobster Salad                          |

### VEGETABLES

|                    |                 |                 |
|--------------------|-----------------|-----------------|
| Fried Oyster Plant |                 |                 |
| Green Peas         | Spinach au jus  | Fried Parsnips  |
| Mashed Turnips     | Squash          | Boiled Rice     |
| Onions à la crème  | Beets           | Boiled Potatoes |
| Mashed Potatoes    | Stewed Tomatoes |                 |

### PASTRY

|                                     |                                  |             |
|-------------------------------------|----------------------------------|-------------|
| Plum Pudding, brandy and hard sauce |                                  |             |
| Mince Pie                           | Meringue à la crème de Chantilly | Pumpkin Pie |
| Assorted Fancy Cakes                | Meringue glacée                  |             |

### DESSERT

|               |                               |         |
|---------------|-------------------------------|---------|
| Mixed Candy   | Vanilla Napolitaine Ice Cream |         |
| Fruits        | English Cheese                | Coffee  |
| Assorted Nuts |                               | Raisins |

DEMPSEY & CARROLL,  
ART STATIONERS, UNION SQUARE, N. Y.

# METROPOLITAN HOTEL

Broadway, Prince and Houston Streets  
New York

HENRY CLAIR, - - - Lessee

## DINNER

### ✦ CHRISTMAS ✦ 1879 ✦

#### OYSTERS ON THE HALF SHELL

#### SOUP

Mock Turtle à la française      Consommé de Volaille à la royale

#### FISH

Paupiette of English Sole à la normande      Striped Bass au gratin à la Chambord  
Potatoes à la parisienne

#### BOILED

Turkey with oysters à la crème  
Leg of Mutton à la bretonne      Smoked Jowl with greens

#### RELEVÉS

Poularde à l'écossaise      Noix of Veal à la Godard  
Pork and Beans à la bostonienne

#### ENTRÉES

Tenderloin of Beef piqué à la hussard  
Filet of Grouse sauté à la Cussy  
Timbale de Volaille à l'impériale  
Pâté à la romaine  
Filet mignon d'Agneau sauté aux champignons  
Croquettes of Sweetbreads aux petits pois  
Compote of Apples à la gelée de groseilles

PUNCH A LA RICHELIEU

### ROAST

Philadelphia Chicken au jus  
Loin of Lamb, mint sauce  
Ham farcie à la Rothschild

### GAME

Saddle of Venison piqué, currant jelly  
Lettuce Salad  
Red-Head Duck on toast

### COLD DISHES

Pâté de Colmar aux fines herbes  
Boned Capon à l'anglaise  
Boned Turkey à la gelée  
Lobster Salad  
Salade à la polonaise  
Pâté de Volaille à la Strasbourg  
Terrine of Goose Livers aux truffes  
Chicken Salad  
Celery  
Potato Salad

### VEGETABLES

Green Peas  
Boiled Potatoes  
Mashed Potatoes  
Coarse Hominy  
Beets  
Fried Oyster Plant  
Mashed Turnips  
Squash  
Macaroni à la parisienne  
Stewed Tomatoes  
Celery au jus  
Onions à la crème

### PASTRY

English Plum Pudding, brandy sauce  
Mince Pie  
Gâteaux au confiture  
Petits Fours mêlés  
Pear Tartelettes  
Macaroons d'Amandes  
Charlotte Russe nectarine  
Kisses à la rose

### DESSERT

Mixed Candy  
Cheese  
Nuts  
Vanilla Ice Cream  
Fruits  
Raisins  
Coffee

---

DEMPSEY & CARROLL,  
ART STATIONERS, UNION SQUARE, N. Y.

## →\*BILL OF FARE\*←

For 25 or 30 Persons.

Furnished by **FELIX J. DELIÈRE**, Ex-Chief Cook of the Union and Manhattan Clubs, now of the Windsor Hotel, Saratoga Springs, N. Y.

### JANUARY TO APRIL

#### SHREWSBURY OYSTERS

#### SOUPS

Bisque of lobster au cardinal  
Essence of chicken à la châtelaine

#### FISH

Striped bass à la Chambord      Fried smelts, English style  
Potato croquettes

#### HORS D'ŒUVRE

Atteraux de ris d'agneau à la moderne  
Radishes      Anchovies      Canapés of caviar      Lyon sausage

#### RELEVÉS

Saddle of South Down mutton, currant jelly  
Stuffed turkey à la Toulouse  
Brussels sprouts      String beans

#### ENTRÉES

Tenderloin of beef à la Périgord      Fillets of partridge à l'écarlate  
Stewed terrapin, Maryland style  
Galantine de dinde à la gelée

#### KIRSH PUNCH

#### ROASTS

Chapons truffés à la Périgieux      Canvas-back ducks, currant jelly  
Celery salad      Lettuce

#### CONFECTIONERY AND DESSERT

Corbeille de meringue à la Chantilly  
Gold-leaf jelly au Dantzic  
Tutti-frutti à la Palermitaine  
Excellent au café      Petits fours variés

#### FRUIT

#### CHEESE

#### COFFEE AND LIQUEURS

DEAPNEY & CARROLL, ART STATIONERS, UNION SQUARE, N. Y.

## →\*BILL OF FARE\*

For 25 or 30 Persons.

Furnished by **FELIX J. DELIÈRE**, Ex-Chief Cook of the Union and Manhattan Clubs, now of the Windsor Hotel, Saratoga Springs, N. Y.

### APRIL TO JULY

#### BLUE POINT OYSTERS

#### SOUPS

Green turtle, American style      Printanier à la marquise

#### FISH

Brook trout à la maître d'hôtel      Red snapper à la créole  
Boiled Bermuda potatoes

#### HORS D'ŒUVRES

Bouchées à la reine  
Cucumbers      Tomatoes      Radishes      French olives

#### RELEVÉS

Haunch of spring lamb, mint sauce  
Stuffed capons à la Godard  
Green peas      Stuffed tomatoes

#### ENTRÉES

Timbale de volaille à la parisienne      Veal sweetbreads à la portugaise  
Fillet of beef à l'athénienne  
Pâté de pluviers en volière

#### CHAMPAGNE PUNCH

#### ROASTS

Spring chickens, with cream      English snipe on toast  
Lettuce salad

#### CONFECTIONERY AND DESSERT

Croquembouche de fraises à la Rothschild  
Blanc-mange, rubané  
Glaces Napolitaines sur socle  
Nesselrode pudding      Assorted cakes

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JULY TO OCTOBER

### LITTLE NECK CLAMS

#### SOUPS

Cream of asparagus à la princesse

Consommé of chicken à la viennoise

#### FISH

Kennebec salmon à la régence

Broiled Spanish mackerel, with fine herbs

Potatoes à la duchesse

#### HORS D'ŒUVRES

Casserolettes à la Dumas

Cucumbers

Queen olives

Tomatoes

Sardines

#### RELEVÉS

Fillet of beef à la flamande

Haunch of veal à la Béchamel

Hulled sweet corn

White asparagus

#### ENTRÉES

Fillets of chicken à la dauphine

Vol-au-vent à la financière

Cutlets of lobster à la Victoria

Ballotines of pigeon à la Buffon

#### SORBET AUX GROSEILLES

#### ROASTS

Spring ducks, apple sauce

Wood-cocks on toast

Lettuce salad

#### CONFECTIONERY AND DESSERT

Gâteaux mille-feuilles historiés

St. Honoré cake à la vanille

Biscuits glacés aux framboises

Riz à l'impératrice

Petits gâteaux gouffes

#### FRUIT

#### CHEESE

#### COFFEE AND LIQUEURS

PREPARED BY **DRAPEY & CARROLL, ART STATIONERS, UNION SQUARE, N. Y.**

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**OCTOBER TO JANUARY**

### **LYNN HAVEN OYSTERS**

#### **SOUPS**

Purée of chicken à la Médicis      Consommé à la royale

#### **FISH**

Sheep's-head à la hollandaise      Turban of fillets of sole à la Mazarine  
Potato croustades à la rouennaise

#### **HORS D'OEUVRES**

Small timbales à la vénitienne      Canapés d'anchois  
Pickled Shrimps      Olives farcies      Sliced tomatoes

#### **RELEVÉS**

Fillet of beef à la Brillat-Savarin  
Saddle of venison, port wine sauce  
Lima beans à la bretonne      Baked cauliflower au Parmesan

#### **ENTRÉES**

Fricassee of chicken à la chevalière      Chartreuse de caillies à l'andalouse  
Timbale de macaroni à la milanaise      Pâté de foie gras en bellevue

#### **SORBET À L'ANANAS**

#### **ROASTS**

Wild turkey, cranberry sauce      Chicken-partridges, bread sauce  
Lettuce and celery salads

#### **CONFECTIONERY AND DESSERT**

Sultane de fruits à la renaissance  
Gelée au champagne      Corbeille de glaces à la florentine  
Plum-pudding, glacé, rum sauce      Petits gâteaux viennois

#### **FRUIT**

#### **CHEESE**

#### **COFFEE AND LIQUEURS**

**DREPMY & CARROLL, ART STATIONERS, UNION SQUARE, N. Y.**





